

Thursday Dinner, May 25, 2023

Allagash White & Asiago Soup with Country Ham
and Garlic Chive Butter

Oysters on the Half Shell

Raspberry Point (PEI) 22

Organic Greens Salad with Raspberry Vinaigrette,
Dried Cranberries, Pine Nuts, Red Onions, and Brie Cheese 11

Bison Filet Mignon with Sweet Potato Polenta,
Roasted Vegetables, and Chimichurri Sauce 52

Creekstone Prime Ribeye with Cheddar Whipped Potatoes,
and Sauteed French Beans with Mushrooms and Rosemary Sauce 58

Pan Roasted Flounder with House Made Campanelle Pasta,
Roasted Tomatoes, Mushrooms, Asparagus, and Maderia Crab-Butter 38

Dessert:

Sorbet: Mango

Gelato: Espresso

Local Ice Cream: Key Lime Pie

Trio of Tartlets

Chocolate Pudding, Lemon Meringue, and Macha Tart

Lemon Posset with Raspberries

Mocha Cheesecake with Raspberry Sauce