



Tasting Menus

Grand Menu

Peekytoe Crab Salad with Sake & Rice Milk



~ 2007 Sauvignon Blanc, Seresin, Marlborough, New Zealand ~

Spanish Blue Fin Tuna Tartare with Hijiki Seaweed & Daikon



~ 2008 Martin Codax Albariño, Rias Baixas, Spain ~

Nantucket Bay Scallops with Guava & Macadamia Nuts



~ 2007 Riesling Kabinett "Maximin Grünhäuser Herrenberg" von Schubert, Mosel, Germany ~

Veal Sweetbreads with Mustard Seed & Chanterelles



~ 2007 Ken Wright "Meredith Michell" Pinot Noir, McMinnville, Oregon ~

Muscovy Duck Breast with Thai Basil & Yuba



~ 2007 Perez Cruz "Reserva" Carmenere, Valle de Maipo, Chile ~

Elysian Fields Lamb Loin with Cumin, Smoked Ricotta & Buckwheat



~ 2006 Alvaro Palacios "Les Terrasses" Priorat, Spain ~

Molasses Spice Cake with Honey & Carrot Sorbet



~ Tokaji-Aszú "5 Puttonyos" Royal Tokaji Wine Company, Hungary ~

Venezuelan Chocolate with Marcona Almond & Port Raisin Ice Cream



~ Niepoort 10 Year Tawny Port ~

Grand Menu \$175

Beverage Accompaniment \$100

Chef's Degustation

Spontaneous Creations from Bar Charlie & Restaurant Charlie

Degustation Menu \$250

Beverage Accompaniment \$175

*We are happy to accommodate any allergies, dietary restrictions or dislikes.
A twenty percent service charge will be added to parties of six or more.*



Chilled Appetizers

- Peekytoe Crab Salad with Sake & Rice Milk \$28*
Spanish Blue Fin Tuna Tartare with Hijiki Seaweed & Daikon \$25
Heirloom Beets with Pickled Egg & Chrysanthemum \$18
Geoduck, Razor Clams & Bouchot Mussels with Brioche & Chervil \$20
Oysters with Horseradish & Ponzu \$24
~ Caviar Selection Available Upon Request ~

Hot Appetizers

- Spiced Globe Artichokes with Honey & Pine Nuts \$18*
Lobster Bisque with Curried Squash & Coconut \$26
Nantucket Bay Scallops with Guava & Macadamia Nuts \$26
Tempura Langoustine with Pineapple & Cucumber \$32
Tart of Maine Lobster with Chorizo & Maitake Mushrooms \$34
Quail with Caramelized Turnip & Mizuna \$24

Maine Day Boat Lobster

- ~ Choice of Preparations ~*
Clarified Butter Infused with Lemongrass & Kaffir \$65
Yellow Curry & Lotus Root \$65

Beef Selections

- Filet of Washimi Beef with Maytag Blue Cheese & Black Trumpet Mushrooms \$59*
Four Story Hill Dry Aged Rib Eye with Pearl Onions & Parmesan \$71
Yakitori Grilled Miyazaki-gyu with Persimmon & Umeboshi \$180

Entrée Selections

- Tasmanian Ocean Trout with Kusshi Oysters & Ginger Broth \$42*
Loup de Mer with Baby Brussels Sprouts & Melrose Apple \$42
Maine Diver Sea Scallops with Greek Yogurt & Parsley \$44
Spanish Blue Fin Tuna with Swiss Chard & Abalone Mushrooms \$51
Japanese Hamachi with Braised Short Ribs & Chanterelle Mushrooms \$48
Elysian Fields Farm Rack of Lamb with Braised Shoulder, Turnip & Ricotta \$52

Side Offerings

- Potato Puree with Celeriac & Thyme \$14*
Baby Broccoli with Fennel & Orange \$14
Tiny Carrots with Cardamom & Pecans \$14
Butternut Squash Risotto with Pepitas & Sage \$16
Ragout of Wild Mushrooms with Pork Belly \$18