



## *Four Course French Dinner \$55*

*Add wine pairing for \$30*

### *Appetizers*

**Beef Tartare** | Ground filet mignon, anchovies, caper, shallot, gherkins, egg yolk & potato chips (GF)

**Lobster Bisque** | Cognac-butter poached Maine lobster blended with greenhouse tomatoes, carrot, onion & cream. Topped with a poached lobster claw & crispy bread tips.

**Fromage** | Selection of comptes, Roquefort & St. Stephen cheeses, served with blueberry & peach chutney, marinated cherry tomatoes & house bread (V)

**Baked Oysters** | Bar Harbor Blondes, stuffed with bacon, leeks, garlic, herbs & bread crumbs (GF)

**Spiced Carrot Puree** | Topped with candied ginger & caramelized onions (GF) (VG)

### *Salad*

**Bistro Greens** | Chef-grown seasonal greens, chevre, summer squash, cucumber, pickled melon dressed with a lemon caper vinaigrette (GF) (V)

**Marinated Tomatoes** | Novio's greenhouse-grown heirloom tomatoes, red onion, mint with raspberry vinaigrette, half-candied lemon & toasted fennel seed (GF) (VG)

### *Entrees*

**Scallops** | Lemon butter seared with tarragon, tomato emulsion, caramelized leek relish, whipped Dijon potatoes (GF) — *pairs well with Pas de Probleme, Pinot Noir*

**Rabbit Ragout** | Red wine braised rabbit, sunburst squash, zucchini, carrot, fresh herbs tossed with Parisian gnocchi — *pairs well with Clovis, Cotes du Rhone*

**Baby Vegetable Gratin** | Medley of roasted vegetables, watercress, raisins, truffles, & cashew cheese sauce (VG) (GF) — *pairs well with Sauvignon Blanc Blend, Pajot*

**Filet Mignon** | Cast iron seared, sweet potatoes Aligot with blistered carrots, and a Calvados cream (GF) — *pairs well with Syrah Blend, Oupia Les Heretiques*

### *Dessert*

**Mille-Feuille** | Rich custard, puff pastry, royal icing, dark chocolate drizzle (V)

**Beignet** | French style fritter filled with brandied apples, served with peanut crusted caramel apple & maple creme fraiche.

**Ice Cream** | Housemade French Vanilla (GF) (V)

**Sorbet** | Housemade Coconut Lime (VG) (GF)

*Signature Drinks | 10*

**Easy Like Sunday Morning** | Hendrick's Gin, Peach, Lemon, Bubbles

**What's Up Boo** | Candy Corn Infused Vodka, Triple Sec, Licor 43 & Lemon

**Pete's Principals** | Coconut Infused Ghost Tequila, Cacao & Cherry Mezcal, Ancho Reyes, Lime, Pineapple

**He's Not Bad, He's Fransoso** | Rye, Luxardo, Apricot, Lemon & Persimmon

**Two One Two** | Cantaloupe Bourbon, Famous Grouse, Orange Peel Rye, Nonino & Dopo

**Winter Vacation In Surrey** | Gin, Bully Boy Amaro, Gran Classico, Lillet Rose, Persimmon

**Duck, Duck, Goose, Chicken** | Gosling's Rum, Pineapple Rum, Martinique Rum, Lime, Pineapple, Green Chartreuse, Pineapple & Sea Salt

**Heavy Petting** | Tequila, Bully Boy Amaro, Blood Orange, Lime, Rosemary, Agave, Sea Smoke

**Pod Cast Recommendations** | Vodka, Genepy, Green Apple & Arugula Syrup & Lemon

**Granted Tenure** | Spiced Rum, Banana, Pineapple, Lime & Coconut Maple Syrup

*Negroni Week 2020 | 8*

**Traditional Negroni** | Gin, Campari, Vermouth

**Main(e) Negroni** | Gin, Campari, Pasubio, Blueberry Bitters

**Peach Tree City** | Gin, Campari, Peach, Vermouth

**Pair of Gins** | Gin, Campari, Pear, Vermouth

*Beer Selections*

Hefeweizen   Spinnaker   Rising Tide   Portland, ME	6
Lager   Dockside   Rising Tide   Portland, ME	6
Cider   Wunderkind   Bantam   Somerville, MA	5
IPA   Afterglow   Foundation   Portland, ME	6
IPA   Substance   Bissell Bros   Portland, ME	6
Stout   Kalamazoo   Bell's   Michigan	5
Copper Ale   Ishmael   Rising Tide   Portland, ME	6
Non-Alcoholic   Erdinger   Germany	5



*French Red*

	<i>G   B</i>
Grenache & Syrah   Clovis   Cotes du Rhone	12   36
Pinot Noir   Pas de Probleme   Languedoc	10   30
Syrah Blend   Les Heretiques   Languedoc	9   27
Merlot Blend   Chateau L'Escart Eden   Bordeaux	34

*French White*

Chenin   Bel-air   Loire Valley	12   36
Sauvignon Blanc Blend   Pajot   Gascony	10   30
Viognier   Saint Peyre   Languedoc	9   27
Rose   Leydier Grand Rouviere   Cotes de Provence	12   36
Chardonnay   Celine & Frederic Gueguen   Burgundy	12   36

*French Sparkling*

Sparkling Wine   Henry Varney   France	10   30
Sparkling Rose   Chateau la Liquiere   France	14   42
Champagne   Veuve Clicquot   France	90
Rose Champagne   Oeil de Perdix "Eye of the Partridge"   France	80
Champagne   Billecart Salmon Cuvee   France	250

*Burgundy*

2018 Pinot Noir   Domaine Parize   Givry Premier Cru	60
2018 Chardonnay   Celine & Frederic Gueguen   Chablis Premier Cru	60
2015 Pinot Noir   Chandon de Brialles   Pernand-Vergelesses Premier Cru	110
2018 Chardonnay   Chandon de Brialles   Pernand-Vergelesses Premier Cru	150
2016 Chardonnay   Chandon de Brialles   Corton Grand Cru	240
2017 Pinot Noir   Comte George de Vogue   Chambolle Grand Cru	820
2017 Pinot Noir   Comte George de Vogue   Musigny Grand Cru	880



**Benjamin Taillandier | Laguzelle | 42**

Fragrant with crushed herb aromas and lively with bright flavors of cherries and spice. A blend of Cinsault, Syrah, Carignan that is farmed using Biodynamic methods. Very limited production. Eight cases came into Maine in 2020.

**Domaine Serge Laloue | Sancerre | 50**

Precise and rounded, an elegant Sancerre that also has character and distinction. Subtle grapefruit and crisp apple flavors emerge atop the classic mineral notes from Loire Valley Sauvignon Blanc.

**Anthony Thevenet Morgon | Beaujolais | 50**

A pure expression of Gamay. Fermented with native yeasts and no sulfur, The honesty of the winemaking is apparent- plush texture, bountiful earthy complexity and fragrant rose petal comparisons work in stunning harmony.

**Christine Vernay | Syrah "Fleurs De Mai" | 60**

Produced from mature Syrah vines, this wine has intense aromas of green peppercorn, black cherries, game and spices wrapped around a smooth, balanced, mature, lasting and fresh texture. Christine Vernay works thier vines and soil is worked using organic farming techniques.

**Christine Vernay | Viognier "Le Pied De Samson" | 62**

Grown on vines that average 20 years of age and using organic farming techniques, this wine presents Viognier in its original form with expressions of indulgent fruits and freshness. Bursting with meadow flowers, chamomile & citrus blossoms, this wine boasts a staggering amount of flavor. Ripe melon, apricot and lanolin on the palate vie for attention, it is a pure moment of pleasure.