



Four Course French Dinner \$55

Add wine pairing for \$30

Appetizers

Mac n Cheese | House made noodles, gruyere cheese sauce, duck confit, seared duck breast & pickled greens

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

Shrimp Provencal | Bell Pepper, cherry tomatoes & jumbo shrimp sautéed in white wine and served with crisped polenta cake (GF)

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

Salad

Bistro Greens | Chef-grown seasonal greens, summer squash, cucumber, pickled apple dressed with a lemon caper vinaigrette (GF) (VG)

Beet Salad | Roasted beets, spicy greens, chive vinaigrette, chevre & honey roasted pistachios (GF) (V)

Entrees

Scallops | Cider glazed with carrot and cauliflower puree, beet frites & maple aioli (GF) — *pairs well with Bel-air, Chenin*

Blanquette de Veau “Veal Ragout” | Pan roasted veal scallops, carrots, cauliflower, and onions served with wild rice, lentils & mushroom cream — *pairs well with Malbec, Château La Reyne*

Beet Wellington | Sous Vide roasted beet, wrapped in herbed garlic cream cheese, mushrooms, and puff pastry. Served with maple brussels sprouts and roasted pistachio relish (VG) — *pairs well with Pas De Probleme, Pinot Noir*

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

Cheese Cake | Vanilla cheese cake with beet swirl, almond flour and peanut crust, sponge toffee, whipped cream (V) (GF)

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

Ice Cream | Housemade Chocolate & Peanut Butter Macaron Ice Cream (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, & 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

Old Fashion Week With Ellijah Craig | 10

Fall Offering | Ellijah Craig Bourbon, Vanilla & Spiced Chai Syrup, Cranberry Bitters

Novio's Single Barrel Select Old Fashion Menu | 10

House | Buffalo Trace, Simple, Orange & Cherry Bitters

OF1 | Duck Fat Infused Buffalo Trace, Chili-Syrup & Hot Peppers Bitters

OF2 | Bacon Infused Buffalo Trace, Apple Cider Syrup, Spiced Cherry Bitters

OF3 | Buffalo Trace, tamarind and Five Spice Honey, Smoked Cinnamon Bitters

Beer Selections

Hefeweizen | Spinnaker | Rising Tide | Portland, ME 6

Lager | Dockside | Rising Tide | Portland, ME 6

Cider | Wunderkind | Bantam | Somerville, MA 5

IPA | Substance | Bissell Brothers | 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
Malbec Château La Reyne Cahros	12 36

French White

Chardonnay Celine & Frederic Gueguen Burgundy	12 36
Chenin Bel-air Loire Valley	12 36
Sauvignon Blanc Blend Pajot Gascony	10 30
Picpoul Saint Peyre Languedoc	10 30
Rose Houchart Cotes de Provence	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 Chardonnay Celine & Frederic Gueguen Chablis Premier Cru	75
2018 Pinot Noir Domaine Parize Givry Premier Cru	75
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 Musingy 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.

Domaine Grosbois | Cabernet Franc | 48

An offering to cherish the 600 year-old family lineage of wine making 'My Mother's Kitchen' is an honest example of Cabernet Franc from the Loire Valley region of Chinon. Inviting with floral tones of violets, there is also a core of earthy complexity that fills the senses all while transitioning into a smooth finish of texture and a lush ripeness of plums & blackberries. Naturally produced with no added yeasts, bottled unfiltered and from an estate that cultivates local grains used for sustainable agriculture means. Cooking with honesty!

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.