



## *Four Course French Dinner \$55*

*Add wine pairing for \$30*

### *Appetizers*

**Pork Belly** | Apple brandy glazed, with spicy peanuts, and seasonal pickles (GF)

**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)

**Butternut Squash Purée** | Roasted butternut squash, apple chip, & toasted squash seeds. (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** | Pan seared with tomato risotto, blistered asparagus & lemon creme fraiche (GF) — *pairs well with Saint Peyre, Picpoul*

**Duck Breast** | Cured and seared duck breast, maple glaze, parsnip puree, carrot gel, poached apples, and mustard greens (GF) — *pairs well with Clovis, Cotes du Rhone*

**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 Chateau Le Reyne, Malbec*

**Filet Mignon** | Cast iron seared with garlic & herbs. Sweet potatoes, andouille sausage, local cattle beans & dijon mustard (GF) — *pairs well with SLes Heretiques, Syrah*

### *Dessert*

**Mousse** | Chocolate raspberry mousse (V) (GF)

**Ice Cream** | Housemade French Vanilla ice cream with honey comb toffee (GF) (V)

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

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



## *Signature Drinks | 10*

**Six Days & A Wake Up** | Chai Infused Vodka, Galliano, Apple Cider Syrup, Lemon, Cranberry & Bubbles

**The Pink Drink** | Raspberry infused vodka, yogurt liquor with egg white, housemade limoncello & grenadine

**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

**Anywhere But Manhattan** | Bourbon, Scotch, Rye, Dopo, Cherry, Orange

**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

## *Novio's Single Barrel Select Seasonal Menu | 10*

**What The Duck** | Duck Fat Infused Buffalo Trace with Chili-Syrup & Hot Peppers Bitters

**This Little Piggy** | Bacon Infused Buffalo Trace with Apple Cider Syrup & Spiced Cherry Bitters

**In-Laws Are Coming to Dinner** | Toasted Pecan Infused Buffalo Trace, Campari, Pear, Sweet Vermouth & Persimmon

## *Beer Selections*

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
Gamay Blend   Saint Pourcain   Loire Valley	12   36

*French White*

Chardonnay   Celine & Frederic Gueguen   Burgundy	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.