



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.

Vegetable Crepes | Roasted asparagus, red peppers, and Gruyere cheese, with mushroom duxelles, Truffle oil, and port wine reduction (V)

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)

Fried Goat Cheese | Deep fried Chevre, Maple-candied bacon, spicy greens, jalapeno jam, roasted fennel vinaigrette (GF)

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*

Delicata Squash | Roasted delicata squash, stuffed with wild rice, dried cranberries, toasted almonds, baby carrots, roasted chilis, with Vadouvan carrot puree, and beet green green chimichurri. (VG) (GF) — *pairs well with Saint Pourcain, Gamay*

Rack of Lamb | Cast iron seared with garlic & herbs. Sweet potatoes, andouille sausage, local cattle beans & dijon mustard (GF) — *pairs well with Les 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

Mary Kate Danaher | Gin, Genepy, Ginger, Lemon & Lemongrass

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

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

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

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

Novio's Wyoming Whiskey Private Stock Seasonal Menu | 10

Hap-Hap-Happiest Christmas | Wyoming Whiskey, Braulio, Fernet-Branca, Candy Cane & Sea Smoke

To Me, You Are Perfect | Wyoming Whiskey, Werthers Original Campari, Cardamaro & Armaro Montenegro

I Believe, I Believe | Wyoming Whiskey, Cynar, Lemon & Serrano Pepper Agave

Beer Selections

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.