



New Year's Eve 2025

\$90.00 Per Guest (Not Inc. Tax + Service Charge)

First Course

Lobster Bisque "Cappuccino"

butter-poached Maine lobster / cognac foam

or

Roasted Beet &
Pomegranate Salad

mint / pistachio crumble / balsamic reduction /
aged goat cheese

or

Oysters "Midnight"

(\$5 Supplement)

trio of raw oysters / champagne mignonette /
cucumber granita

Second Course

Pan Seared Diver Scallops

parsnip puree / champagne beurre blanc

or

Beef Tartare

black garlic aioli / pickled shallots / duck fat brioche

or

Duck Confit Croquettes

orange zest dipping sauce/ herb dust

Entrees

Seared Halibut "Midnight Kiss"

smoked butter / citrus gremolata

or

Grilled Ribeye

crème fraiche-whipped potatoes / charred scallion-chimichurri

or

"Sunrise" Vegan Plate

roasted delicata squash / coconut-corn puree / chili-pickled grapes /
fennel salad

Desserts

Dark Chocolate Midnight Dome

salted caramel mousse / cocoa nib crunch

or

Champagne Panna Cotta

citrus gelee / fresh berries

or

Tahitian-Vanilla Bean
Crème Brulee

candied citrus / brandy snap



*May contain raw or undercooked ingredients.

Consuming raw oysters, raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

WINTER COCKTAILS

- Sauced Tequila/ Combier/ Lime / Ginger / Cranberry >> 15
- Family Gathering Bourbon / Pumpkin / Clarified Milk / Cinnamon >> 16
- Embers Light and Dark Rums / Chai / Maple / Bitters >> 14
- 41 Degrees Vodka / Maine Distilling Blueberry / Blueberry Rosemary Lemon Shrub / Bubbles >> 15
- Thyme Out Gin / Lemon / Cinnamon / Thyme / Bubbles >> 13

BEER

BOTTLES & CANS

- Maine Lunch >> 9
- Bunker Czech Pilsner >> 9
- Orono Brewing IPA >> 9
- Collective Arts Sour >> 9
- Nonesuch Irish Red >> 7
- Downeast Cider >> 7
- Wild Maine Seltzer >> 7
- Guinness >> 8
- Miller Light >> 6
- Kit N/A >> 6

DRAFT 16oz/12oz

- Flight Deck Rotating >> 9/7
- Bissell Rotating >> 9/7
- Austin Street Rotating >> 9/7
- Maine Beer Co Rotating >> 9/7
- Allagash White >> 8/6
- Baxter Seasonal >> 8/6
- Shipyard Seasonal >> 7/5

WINE BY THE GLASS FULL/HALF

SPARKLING

- NV, Segura, Viudas, Cava, Spain >> 9/5
- NV, Lagioioet Amorosa, Prosecco, Italy >> 11/6

WHITE

- 2021, Pine Ridge, Chenin Blanc Viognier, California >> 10/5
- 2020, Chateau Fage, Graves De Vayres Blanc, Bordeaux France >> 9/5
2019. Vinum, Chardonnay, Monterey, California >> 12/6
2020. Forge Cellars, Reisling, Seneca Lake, New York >> 12/6

RED

- 2019, Castello Di Bossi, Chianti Classico, Italy >> 13/7
- 2019, Domaine Paul Autard, Cote du Rhone, France >> 10/5
- 2019, La Crema, Pinot Noir, Monterey, California >> 12/6
- 2019, Frida Kahlo, Cabernet Sauvignon, Maipo Valley, Chile >> 14/7

DESSERT WINES

- Taylor Fladgate 20 year >> 8 Miles, Madeira Colheita >> 7 Chateau Fontaine, Sauternes >> 6
- Inniskillin, « Gold Vidal, » Icewine >> 14 Lustau Amontillado Sherry >> 8 Niepoort LBV 2017 Porto>> 12

SPIRITLESS

- Teatime>> pumpkin/black tea/egg white >> 7
- Pineapple Cakes / Citrus Soda >> 7