



2024 New Years Eve \$100

TO START

**Velvety Cauliflower-Mascarpone Soup**  
caviar toast



TO CONTINUE

**Chipotle-lime Shrimp Salad**

Tequila salt crumble / mache / creamy cilantro-avocado dressing

**Maine Crab-Pumpkin Risotto**

roasted pepitas / crispy prosciutto / burrata

or

**Venison Carpaccio**

mustardy emulsion / red watercress / fried capers

ENTREES

**Cherry-Glazed Duck**

sweet potato puree / melted swiss chard / foie gras sauce

**Root Vegetable Vol-au-vent**

buttery pastry / chermoula sauce

or

**Truffled Lobster Mac and Cheese**

5 cheese mornay / shaved black truffles / white truffle oil

**Beef Tenderloin**

fennel-parsnip / caramelized carrots / jus

DESSERTS

**Festive Confection Plate**

house made caramels / ginger-chai thumbprint cookies /  
peppermint-dark chocolate truffles

or

**Caramel Shortbread Tart**

vanilla-cardamom custard /  
house-churned espresso mousse

**Cheese Board**

bucheron / manchego  
brittle / pickled blackberries / fig spread / rosemary cracker

Wine Pairing + \$25

\*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.

## NEW YEARS EVE COCKTAILS

### The Federal

Cold River Vodka / Ramazzotti Amaro /  
Mr. Black/ Espresso >> 16

### Auld Lang Syne

Prosecco / elderflower / lemon /  
orange / thyme >> 13

### Fireside Negroni

Gin / Campari / Anitca / Smoke /  
Rosemary >> 14

### Water St. Ol' Fashioned

Knobb Creek / Liqueur 43 / Maple / Honey /  
Orange >> 15

### Brunswick Sour

Bourbon / Lemon / Simply Simple  
Syrup / Clarification / Red Wine >> 13

### 2025 Royal

Cassis / Framboise / Prosecco /  
Lavender / Blackberries >> 13

## BEER

### BOTTLES & CANS

Bunker Czech Pilsner >> 8  
Orono Brewing IPA >> 9  
Higgins Irish Red >> 7  
Rotating Sour >> 8  
Downeast Cider >> 7  
Wild Maine Seltzer >> 7  
Guinness >> 8  
Miller Light >> 5  
Kit N/A >> 6

### DRAFTS 16oz/12oz

Flight Deck >> 9/7  
Bissell Bros. >> 9/7  
Maine Beer Co. >> 9/7  
Baxter Brewing >> 9/7  
Allagash White >> 8/6  
Lone Pine >> 8/6  
Rotating >> 8/6

## WINE BY THE GLASS FULL/HALF

### SPARKLING NA

NV, Barton & Guestier, France >> 7/4

### SPARKLING

NV, Les Allies, Brut Rosé, France >> 8/4  
NV, Nicolas Feuillatte, Brut Rosé, Champagne, France >> 18/9  
NV, Berceo, Cava, Spain >> 10/5  
NV, Lagioia Et Amorosa, Prosecco, Italy >> 12/6

### WHITE

2022, St Supery, Sauvignon Blanc, California >> 12/6  
2020, Groiss, Weinviertel, Gruner Veltliner, Austria >> 13/7  
2022, S.A. Prüm 'Solitär', Riesling Trocken, Mosul, Germany >> 14/7  
2021, Mary Taylor, Anjou Blanc, Chenin Blanc, Appellation, France >> 14/7  
2023, Domaine Passy, Le Clou, Petite Chablis >> 17/9  
2022, La Crèma, Chardonnay, Monterey California >> 14/7


### BLUSH

2021, Las Campañas, Garnacha Rosé, Navarra, Spain >> 9/5

### RED

2022, Martin Ray Winery, Pinot Noir, Sonoma Coast, California >> 14/7  
2021, Sao Miguel Do, Sul, Alentejano, Portugal >> 9/5  
2021, Gordo, Yecla Monastrell, Murcia, Spain 12/6  
2016, Bodegas Manzanos 'Voché', Tempranillo, Rioja Reserva, Spain >> 14/7  
2021, Drumheller Cellars, Cabernet Sauvignon, Columbia Valley, Washington >> 12/6

Hours of Operation: 5:00pm – 9:00 pm | Tuesday to Sunday | Closed Monday

www.thefederalmaine.com | www.555-north.com |  @TheFederalMaine |  @the.federal.hotel