



VALENTINE'S DAY DINNER \$75

tax, alcohol & gratuity not included

STARTER

(Choose One)

Creamy Wild Mushroom Soup

shaved Burgundian truffle

or

Daniel Stone Oysters

baked oyster / parmesan cream / bacon / melted leeks

ENTRÉE

(Choose One)

Braised Beef Wellington

glazed baby carrots / pearl onions / bone-marrow butter

or

Lobster & Shrimp Risotto

spicy chorizo / mascarpone cream

or

Duck 2 Ways

confit leg / smokey breast / duck fat potatoes
/ crispy brussels sprouts

DESSERT

(Choose One)

Decadent Chocolate Cake for 2

caramel drizzle / mocha cream

or

Cheese Course

triple creme brie / candied hazelnuts / quince

or

Rosewater Crème Brulée

rosewater custard / caramelized sugar



*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.

COCKTAILS

The Federal

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

Leaf Peepin'

Barr Hill Gin / Pear / Vanilla Bean /
Honey / Lemon >> 12

Sage Advice

Lunazul Tequila / Blackberry & Sage
/ Lime / Seltzer >> 13

Maple Old Fashioned

Bourbon / Maple Syrup / Toasted
Almond Bitters >> 15

Maine Strong*

Vodka / Orchard Peach Liqueur / Cranberry
& Rosemary / Lime / Ginger Beer >> 13

Water Street Sour

Old Forester / Lemon / Orange /
Cinnamon / Walnut Bitters >> 14

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
Orono Brewing >> 9/7
Allagash White >> 8/6
Lone Pine >> 8/6
Rotating >> 8/6

WINE BY THE GLASS FULL/HALF

SPARKLING

NV, Les Allies, Brut Rosé, France >> 8/4
NV, Nicolas Feuillatte, Brut Rosé, Champagne, France >> 18/9
NV, Segura Viudas, Cava, Spain >> 9/5
NV, Lagioia Et Amorosa, Prosecco, Italy >> 11/6

WHITE

2021, La Crema, Chardonnay, Monterey, California >> 14/7
2021, Réserve Turant, Sauvignon Blanc, Vin de France, France >> 10/5
2021, The Four Graces, Pinot Gris, Willamette Valley, Oregon >> 14/7
2022, Domaine Talmard, Macon-Chardonnay, Burgundy, France >> 16/8
2020, Ch. De Fontenille, Entre-Deux-Mers, Bordeaux, France >> 13/7
2021, Landhaus Mayer, Grüner Veltliner, Niederösterreich, Austria >> 11/6

BLUSH

2021, Las Campanas, Rosé, Baja Montaña, Navarra, Spain >> 8/4
2021, Krasno, Orange Wine, Goriška Brda, Primorska, Slovenia >> 12/6

RED

2021, La Petite Perrière, Pinot Noir, Loire Valley, France >> 11/6
2021, Calera, Pinot Noir, Central Coast, California >> 18/9
2018, Tahuan, Cabernet Sauvignon, Mendoza, Argentina >> 11/6
2016, Voché, Tempranillo Blend, Rioja Reserva, Spain >> 14/7
2019, Parras Vinhos, Ruelas Reserva Syrah Blend, Lisboa, Portugal >> 10/5
2018, Bodegas la Cartuja, Garnacha Blend, Priorat, Spain >> 17/8

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

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