



Christmas Eve 2025

\$85.00 Per Guest (Not Inc. Tax + Service Charge)

First Course

Creamy Chestnut & Caramelized Onion Soup

2023, Di Majo Norante, Molis Falanghina, Italy

sage oil / crispy pancetta

or

Scallop Crudo

NV, Les Allies, Brut Rosé, France

tempura jalapenos / pomegranate seeds / pickled cherry pepper relish

or

Kale Salad

2024, Charles Sparr, Pinot Gris, Alsace, France

warm bacon vinaigrette / hazelnuts / blue cheese / brown butter bread crumbs / poached apple slices

Second Course

Truffle Mac & Cheese

2023, Domaine Passy, « Le Clou »

Petite Chablis, France

butter-braised Maine lobster / five cheese mornay / sliced black truffles / white truffle oil

or

Braised Beef Short Rib

2022 Roth Estate, Cabernet Sauvignon,

Alexander Valley, California

parmesan-mascarpone cauliflower puree / butter-glazed carrots / crispy onions

or

Oven-Roasted Halibut

2022, Charles Krug, Chardonnay,

Carneros, California

smoked tomato brodo / cannellini beans / saffron / 'nduja

Dessert

Egg Nog Crème Brulee

2022, Château Roumieu-Lacoste, Sauternes,

Bordeaux, France

candied-bourbon nuts

or

Peppermint Affogato

mini espresso martini

peppermint gelato / sugar cookies

or

Hot Chocolate Layer Cake

2016, Bodegas Manzanos 'Voché', Tempranillo

Rioja Reserva, Spain

marshmallow / decadent frosting



*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

Gingerbread >> chai/ginger beer >> 7

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

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