

New Years Eve 2025

Harpswell Schoolhouse

FIRST

CREAM OF SORREL BISQUE

CRAB BISQUE

LO HAN JAI (V)

GLASS NOODLES, MUSHROOMS, TOFU, BAMBOO, BOK CHOY, ASSORTED VEGETABLES

SECOND

RAW OYSTERS

HALF-SHELL, MIDORI ASPIC, YUZU

YUKKE (KOREAN STEAK TARTARE)

ASIAN PEAR, GOCHUJANG, DUCK YOLK

SUNOMONO (V)

PICKLED JAPANESE VEGETABLES

THIRD

LOBSTER CROQUETTES

SALMON ROE, HOLLANDAISE

FRIED FROGS LEGS

LEMON CAPER AIOLI

TA'AMEYA (V)

EGYPTIAN FALAFEL, LIMA BEANS, TAHINI, HERBS

FOURTH

GRILLED QUAIL

RED WINE CURRENT GLAZE

RABBIT PIE

STEWED RABBIT, SEASONAL VEGETABLES, PIE CRUST

SETAS AL AJILLO (V)

MUSHROOMS, GARLIC, SHERRY, PARSLEY

INTERMEZZO

PERSIMMON SORBET

FIFTH

BEEF WELLINGTON

TENDERLOIN, MUSHROOM DUXELLE, PROSCIUTTO, PUFF PASTRY

PAN SEARED HALIBUT

CHESTNUT STUFFING, CHAMPAGNE BÉARNAISE

MUSHROOM BIBIMBAP (V)

KOREAN RICE DISH WITH ASSORTED VEGETABLES, MARINATED MUSHROOMS, BIBIM SAUCE

SIXTH

VANILLA SOUFFLÉ

VANILLA BEAN, POMEGRANATE

‘DUCK DUCK GOOSE’

FOIE GRAS ICE CREAM MADE WITH DUCK EGGS, CONCORD GRAPE CURD, PEANUT BRITTLE

CHOCOLATE CHEESECAKE (V)

DARK CHOCOLATE, ALMOND, CHERRY COMPOTE

Chef Samuel Ágreða