



Bailliage de Portland Maine

La Confrérie de la Chaîne des Rôtisseurs

La Chapître du Printemps et Induction Gala

Nonantum Resort

Sunday, June 23, 2019, 4:00pm, \$125.00 Inclusive

Reception

*Seared Scallops
Bacon Maple Jam * Serrano Drizzle*

*Roasted Beet Bruschetta
Goat Feta * 25 Year Balsamic*

*Lobster Shrimp Dumplings
Miso * Corn * Scallion*

*Pork Belly Short Rib
Sweet Potato Mousse * Root Beer*

Domaine Bousquet Brut Rose NV, Mendoza, Argentina

Dinner

Maine Coast Clam Chowder
Sherry * North Country Bacon * Thyme * Littleneck Clams * Bacon Brioche Crumble

Tomatore Etna Bianco 2016, Carricanti, Sicily

Little Leaf Farms Baby Greens
Avocado * Crisp Potato * Tomato Piccalilli * Ginger Vinaigrette

d'Arenberg The Hermit Crab Viognier Marsanne 2017, McLaren Vale, Australia

Bang Island Mussels
Blood Orange Curry Butter * House Chorizo * Tomato Relish

Gentil "Hugel" 2016, Gewürztraminer, Riesling, Pinot Gris & Muscat, Alsace, France

Deconstructed Lobster Bake
House Sausage & Corn Hash * Potato Tart * Steamer Clams * Lemon Chervil Butter

Met Soleil Chardonnay 2016, Santa Lucia Highlands, California

Strawberry Shortcake
Citrus Angel Food Cake * Mascarpone Mousse * Strawberry Gelée * Basil Fluid Oil

Marenco Moscato d'Asti Strev 2017, Piedmont, Italy

Café et Mignardises

**Steve Sicinski
Executive Chef**

**Mark Wozny
Wine Director**