



Maine Restaurant Week

starter

HAND ROLLED RICOTTA GNOCCHI

sauteed mushrooms, kale, ham hock broth, rosemary powder

entree

SEARED DUCK BREAST AU POIVRE

duck fat roast potatoes, heirloom carrots, smoked rooftop honey

dessert

MAINE MAPLE PUDDING

Whipped cream, cake crumbs, salted almonds

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Three Course \$40

Executive Chef Josh Berry

#altogetherlocal #mrw2021