



# SAMPLE DINNER MENU

(Last updated August 29, 2021)

## *Soup*

Moroccan spiced sweet potato with yoghurt garnish

11

Tarator — a Bulgarian chilled cucumber, dill and yoghurt soup, made with local organic cucumbers, served with toasted almond

11

## *Appetizers*

Crispy polenta with sautéed local kale and Jolly's Farm mushrooms, finished with a balsamic reduction and Parmigiano-Reggiano

16

Maine shrimp sautéed in ginger and sesame, served with sweet potato scallion latke and a lime peanut yoghurt sauce

18

Lollipop lamb chops grilled with a cocoa rub, served with a cannellini bean and cherry tomato salad and finished with a cider mint gastrique

18

Jig mini brie style cheese from Lakin's Gorges, with Fiore olive oil and house made sesame wheat crackers

14

## *Salad*

House salad of Beech Hill Farm lettuce and cucumbers in a whole grain mustard vinaigrette

12

Gray Barn blue cheese, Beech Hill mixed greens, dried cherries, balsamic vinaigrette

14

## *Cheese Course*

A selection of cheeses from Lakin's Gorges Cheese in Waldoboro, Maine, served with our house-made sesame wheat crackers

16

## *Red Sky Burger*

A custom blend of all natural, Maine raised beef, sharp Vermont Cheddar, house-roasted red pepper ketchup, house-made spicy mayonnaise, griddle fried onions, with roasted fingerling potatoes.

(Veggie burger on request)

21

## *Main Courses*

Lobster and risotto — the meat of a whole lobster sautéed with sherry, mushrooms and asparagus, served over a mushroom risotto, finished with parmesan

38

Fresh grey sole sautéed and served with our triple citrus beurre blanc

35

Searched scallops with a chili molasses glaze, served over basmati rice with black beans, with a lime ginger organic red cabbage slaw  
35

Maine baby back ribs slowly braised, finished on the grill with a maple glaze  
27

Breast of duck, pan roasted, with a port demi-glace and an apple raspberry compote  
36

Organic roasted half chicken, with roasted potatoes and cranberry sauce  
26

Maine-raised, grass-fed, aged 16 oz. ribeye grilled with house rub, topped with Gray Barn blue cheese compound butter over red wine caramelized onions  
49

House-made tagliatelle pasta cacio e pepe, with sautéed asparagus and pecorino  
30