

The Point Restaurant

First Course

California Crab Salad

Chilled Jonah Crab, Avocado Mousse, Bell Pepper, Cilantro, Pickled Onion, Spicy Mayo, Served with Crostini

Crispy Fried Damariscotta Oysters

Heirloom Tomato Relish and Basil Aioli

Damariscotta Oysters*

Half Full

Classic Cocktail Sauce and Black Pepper Mignonette

Foie Gras & Pork Sausage

Green Apple and Marcona Almond Puree, House-Made Fennel Whole Grain Mustard

Traditional Shrimp Cocktail

Classic Cocktail Sauce and Fresh Lemon
Add Shrimp

Cheese Plate

Selection of Local and International Offerings, Dried Fruit Mostarda, Quince Paste, Crostini

Second Course

Soups

New England Clam Chowder

Cup Bowl

Chopped Surf Clam, Bacon, Light Cream, Westminster Oyster Cracker

Soup du Jour

Cup Bowl

Ask your server about today's soup special

French Onion Gratin

Caramelized Onion, Rich Beef Broth, Sherry, Gruyère, Thyme

Salads

Traditional Caesar

Hearts of Romaine, Herbed Crouton, Anchovy

Jardinière Salad

Mixed Greens, Tomato, Cucumber, Radish, Carrot, Feta Cheese, Basil Vinaigrette

Watermelon and Feta Salad

Lambs Tongue Lettuce, Pickled Radish, Honey Lemon Vinaigrette

Main Course

Gulf of Maine Salmon

Cauliflower 'Cous Cous', Roasted Romanesco, Parsley Coulis

Filet of Beef

Pommes Purée, Local Asparagus, Roasted Baby Root Vegetable, Sauce Bordelaise

Heritage Pork Saltimbocca

Prosciutto, Sage and Fontina Roasted Garlic Potato Puree, Marsala Mushroom Sauce

Twin Lobster Dinner – Market Price

Served Whole, Cracked, or Lazy; Steamed Red Potato, Asparagus, Drawn Butter

Potato Crusted Local Chicken

Sea & Valley View Farm Asparagus Purée, Warm Bacon, Dijon, Fingerling Potato Salad, Sage Gravy

Local Sea Scallop

Truffle Potato Purée, Creamed Morel Mushroom, Crispy Leek

Haddock with Lobster Newburg

Whipped Potato, Jumbo Asparagus, Hollandaise

Grilled Portabella Piccata

Heirloom Carrot, Tomato Basil Vinaigrette, Goat Cheese Crema

