

# The Point Restaurant

## First Course

### *Chilled Crab and Fall Citrus Salad*

Chilled Jonah Crab, Grapefruit, Mâche,  
Lightly Pickled Onion, Served with Crostini

### *Crispy Fried Damariscotta Oysters*

Heirloom Tomato Relish and Basil Aioli

### *Damariscotta Oysters\**

*Half Full*

Classic Cocktail Sauce and Black Pepper Mignonette

### *Charcuterie Board*

Duck Prosciutto, Spicy Coppa, Sobrassada, Fennel  
Mustard, Chow Chow Vegetable, French Baguette

### *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

#### *Butternut Squash and Pear Salad*

Caramelized Butternut Squash, Red Wine Poached Pear,  
Local Blue Cheese, Crystalized Ginger Orange Vinaigrette

## Main Course

#### *Gulf of Maine Salmon*

Pan Seared Salmon, Sweet Potato Hash,  
Caramelized Cipollini, Pomegranate Gastrique

#### *Oat Crusted Local Chicken*

Free Range Chicken Breast, Cheddar Apple Grits,  
Brown Sugar Bacon Jam, Balsamic Brussels Sprout

#### *Grilled Porterhouse*

18 oz. Porterhouse of Beef, Local Asparagus,  
Roasted Baby Root Vegetable, Sauce Bordelaise

#### *Seared Sea Scallop*

Rosemary Maple Glaze, Crispy Prosciutto, Dauphine  
Potato, Fall Beets, Heirloom Carrot

#### *Heritage Pork Saltimbocca*

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

#### *Haddock with Lobster Newburg*

Whipped Potato, Jumbo Asparagus, Hollandaise

#### *Twin Lobster Dinner*

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

#### *Butternut Squash Polenta Cake*

Maple Glazed Root Vegetable, Braised Kale,  
Spiced Pumpkin Seed

