



Portland Dining *Month Menu*

March 2019

three course dinner

\$33 per person

wine pairings \$22 per person

**Optional *charcuterie* starter,
selection of three housemade meats,
pickles, grain mustard**

\$5

Patrice Colin "Perles Gris" Brut Rosé

\$3

first

Late winter *lettuces*,

creamy fines herbes vinaigrette

Bisson Prosecco

or

Caramelized leek & potato *soup*,

crispy leek, dill oil

Lingua Franca Riesling

second

Braised *beef* shank, gruyere spaetzle,

red cabbage, carrots, onions

Fontanes Cabernet Sauvignon

or

Smoked cod & oyster mushroom *risotto*,

sour cream, herbs

Lambert Saumur Chenin Blanc

or

**Grilled *sausages*, escarole, white bean
stew, grana padano, grain mustard broth**

Angelo Negro Langhe Nebbiolo

third

Espresso *panna cotta*,

Valrhona chocolate sauce,

malted milk crumb

Nux Alpina Walnut Liqueur

or

Warm spiced apple *gingerbread*,

sweet bourbon butter

Roumeau Sauternes