



EAT THE KENNEBUNKS

MAY 10 - 14

3 COURSE SPRING DINNER

\$48 per person

SPRING GREENS

Little Leaf greens, topped with fresh organic blueberries, crispy sweet potato strings, toasted pipits and cashew vinaigrette (V+GF)

SPRING VEGETABLE SAUTE

WITH CHICKEN, GRILLED SALMON, FRIED TOFU
asparagus, wild fiddleheads, corn, and tomatoes, with garlic, onions, herbs, sherry, and butter over a bed of greens and crispy Scallion Polenta (GF, V)

VANILLA-ORANGE CAKE AND PISTACHIO PASTRY CREAM TRIFLE

served with a strawberry coulis, toasted pistachios, fresh fruit, and mint (V+)

BLUEBERRY AVIATION \$13

Blueberry infused vodka, luxardo liquor, creme de violette, lemon

