

*Chebeague
Island Inn*

LET'S CLEAN OUT THE CUPBOARDS!

\$25 PRIX-FIXE ++

INCLUDES FIRST COURSE / MAINE COURSE / DESSERT

FIRST COURSE

CHEBEAGUE ISLAND SALAD - Panisse / Kale / Green Apple / Pickled Blueberries / Sumac - Sheep's Milk Yogurt

BUTTERNUT SQUASH SOUP - Foie Gras / Brioche / Butternut Squash Chutney

PEMAQUID OYSTERS - Rosé - Pink Peppercorn Mignonette
Half a dozen

CHEBEAGUE "CHOWDER" - Scallops / French Beans / Summer Squash

HEIRLOOM TOMATO SALAD - Local Feta / Pickled Watermelon Rind / Olive Salt

MAIN COURSE

SHORT RIB RISOTTO - Baby Vegetables / Garlic Confit / Parsley Pistou

BRAISED LAMB SHANK - Polenta / Baby Carrots / Natural Jus

CASCO BAY POACHED LOBSTER - Parsnip / Black Trumpet Mushrooms / Radish

SEARED COD - Vin Cotto / Heirloom Tomato / Extra Virgin Olive Oil

PORK TENDERLOIN - Haricot Vert / Aleppo/ Cilantro

HAND-CUT TAGIATELLE - Scallops / Seaweed Butter / Lemon

DESSERTS

CHOCOLATE BOMBE - Salted Caramel Ice Cream / Chocolate Cake / Pistachio

CRÈME BRULÉE - Vanilla Custard / Sugar Cookies / Mint

FIG COBLER - Fig Conserve/ Vanilla Ice Cream

MINI WHOOPIE PIES - Chocolate Cake / Vanilla Cream
Served in twos

CHIPWICH - Chocolate Chip Cookie / Vanilla Ice Cream

HOUSE MADE ICE CREAM OR SORBET
Served by the scoop / Assorted Daily Flavors

A SELECTION OF FARMSTEAD CHEESE

FOR LITTLE ONES

We are pleased to offer special menu items for children 12 and under.