

4 COURSE PRIX FIXE

36.

FEED MEA seven course tasting menu
chosen by the kitchen
44.**OPTIONAL WINE PAIRING**

24.

To Start

Chickpea Purée with Parsley, Celery, and a Housemade Cumin Cracker	5.
Warm Olives with Lemon and Herbs	4.
Crostini with Chicken Liver Mousse and Pickled Fennel	5.
Poached Salmon with Maine Potatoes and Red Onion	5.
Crispy Mortadella with Buttered Toast and Pimenton Aioli	5.
Warm Medjool Dates with Marcona Almonds, Thyme and Local Honey	5.
Mixed Charcuterie with Pickles and Whole Grain Mustard	8.
Trio of Artisan Cheeses	7.

First

Searred Scallops with Cauliflower, Celery Root and Micro Greens	9.
Roasted Heritage Pork Belly with Cider Braised Cabbage	8.
Ricotta Gnocchi with Winter Squash and Pan Roasted Mushrooms	8.
Smoked Cavendish Farm Quail with Walnut and Red Pepper Purée	9.
Roasted Garlic and Carmelized Onion Broth with Hand Cut Noodles	8.

Second

Heirloom Apple Salad with Candied Walnuts and a Fig Vinaigrette	7.
House Pâté with Baby Greens and a Dijon Vinaigrette	8.
Roasted Beets with Spicy Greens and a Yogurt and Caraway Dressing	7.
Mixed Greens with Carrots, Croutons, and a Shallot Vinaigrette	6.

Third

Pineland Farms Strip Loin with Farro, Cranberries, and a Red Wine Reduction	18.
Mixed Seafood with Fingerling Potatoes and a Chorizo Cream Sauce	18.
Confit of Rabbit Leg with Roasted Sunchokes	19.
Housemade Buckwheat Pasta with Carmelized Root Vegetables	18.
Market Fish with Daily Preparation	MKT.

Fourth

Salted Chocolate and Caramel Tart	6.
Vanilla Cream Puffs with Honeyed Hazelnuts	6.
Warm Maple and Pear Pudding	6.

A 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE
CONSUMPTION OF RAW OR UNDERCOOKED MEATS OR EGGS MAY INCREASE YOUR RISK OF FOOD-BOURNE ILLNESS

BAR
Lola

SERVING DINNER WEDNESDAY THROUGH SATURDAY 5PM-10PM
100 CONGEE ST. PORTLAND, MAINE 04101
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