



04101 altogether local MAINE



Executive Chef Christian Bassett

Restaurant GM Lyndon Ambrefe

## Prix Fixe Menu | 49

please select one item from each course

### First Course

**Local Farm Greens** apple, quinoa, fried shallot  
grana padano, red onion vinaigrette *veg*

**Truffle Fries** rosemary, truffle, grana padano, garlic aioli *gf, veg*

**Rosemary Herb Focaccia** garlic-herb olive oil *veg*

**Three Maine Oysters\*** currant mignonette foam, lemon *gf, df*

### Second Course

**Steelhead Trout** beetroot, horseradish, lentils, mustard greens  
butternut squash *gf, df*

**Regional White Fish** king trumpet, fregola, guanciale  
kelp, grana padano

**Conchiglie** gruyere, chevre, cheddar, breadcrumb  
smoked tomato caponata

**UNION Cheeseburger\*** caldwell farms beef, gruyere  
lettuce, sour mustard pickles, special sauce, sesame bun  
side of dressed greens

### Third Course

**Chocolate Torte** chantilly, sour cherry, cocoa nib *gf*

**Limoncello Cake** blueberry coulis

**Two Scoops Gelato or Sorbet** rotating selection



*For your convenience, a 20% gratuity will be added to parties of six or more. Please advise us if you have any dietary concerns or food allergies*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions*

## A La Carte Menu

### Intro

**Local Farm Greens** | 14

apple, quinoa, fried shallot, grana padano, red onion vinaigrette *veg*

**Half Dozen Maine Oysters\*** | 23

currant mignonette foam, lemon *gf, df*

**Cheese & Charcuterie\*** | 29

local meats and cheeses, accoutrements *gf*

**Rosemary Herb Focaccia** | 10

garlic-herb olive oil *veg*

**Scallops** | 25

brodo, cured egg yolk, rooftop honey caviar *gf*

**Mussels Marinieres** | 21

shallot, pinot grigio, fines herbs, butter, baguette

### Body

**Hanger Steak\*** | 35

potato, bagna cauda, mizuna, smoked olive oil

**Regional White Fish** | 35

king trumpet, fregola, guanciale, kelp, grana padano

**Steelhead Trout** | 29

beetroot, horseradish, lentils, mustard greens, butternut squash *gf, df*

**Lobster Bucatini** | 37

saffron, tangelo, shiitake, fines herbs

**Conchiglie** | 35

gruyere, chevre, cheddar, breadcrumb, smoked tomato caponata *veg*

### Conclusion

**Belgian Chocolate Gateau** | 13

chocolate mousse, genoise, sour cherry, chantilly

**Vanilla Caramel Cake** | 11

caramel mousse, vanilla bavarian cream, hazelnut, bourbon butterscotch

**One Scoop Gelato or Sorbet** | 4

rotating selection