**June 30th to July 1st**

**Guest Chef Mike Fortin of Blackbelly**

**AMUSE**

**Grilled Bread**

Marinated Mushrooms, Chorizo Picante, Manchego

 Petit Hameau, “Ca Va”, Blanc de Blanc, Sant Sidurni d’Anoia, Spain, NV

**FIRST**

**Heirloom Tomato Gazpacho**

Corn Emulsion, Bacalao, EVOO,

Boya, Rose, Leyda Valley, Chile, 2016

**SECOND**

**Oxtail Croquette**

Yellow Pepper Romesco, Smoked Tomato Confit, Queso Fresco

 Luca, Pinot Noir, Mendoza, Argentina

**THIRD**

**Casco Bay Butter Poached Lobster**

Tortilla Espanol, N’Duja, Potato Chip

 Calera, Mt. Harlan Viognier, Central Coast, CA, 2014

**DESSERT**

**Kristin’s Famous Churros**

Hot Chocolate

 Broadbent, 5 year Reserve, Madiera, Portugal

