

Norumbega + E. Wales Hospitality

March 28 & 29
5-8pm

\$100pp + Beverages

(207) 236-4646
To Reserve

First Course (Choose 1)

Bone Marrow, parsley-mint salad, toasted bread

Smoked Trout, pearl onions, tomato broth, dill

Whipped Feta, sumac, lavash, roasted campari tomatoes

Second Course (Choose 1)

Baby Beets, labneh, arugala, allepo oil

Spring Parsnip Soup, green garlic, coriander

Third Course (Choose 1)

Za'atar Roasted Chicken, sumac, lemon, rice, mint

Lamb Meatballs in Ragu, crispy potatoes, parsley

Branzino, asparagus, oranges, olives, dill

Dessert Course (Choose 1)

Loukoumades, honey doughnuts

Pistachio Milk Cake