

Norumbega + Spoon drift Kitchen

Saturday April 5
6:30pm

\$115pp + Beverages

(207) 236-4646
To Reserve

*Enjoy an evening with Spoon drift Kitchen at the Norumbega.
Take a tour through Chef Eva's ancestral family recipes
celebrating Spring and communal history.*

Starter

Brisket Rilette, pickled veggies, fresh radish, sea salt butter,
homemade buckwheat crackers

First Course

Matzoh Ball Duck Soup

Entree

Hot Ash Cooked Lamb Peka, spring onion, potatoes, carrots,
kneede (cottage cheese dumplings)

Dessert

Great-grandma's Croatian Chocolate Cherry Walnut Cake