

The Looking Glass

Executive Chef Arturo Montes

Chef's Table Dinner
Friday, September 21

Welcome Reception 6:30pm

Dinner 7:00pm

SOUP

Chilled Lobster Gazpacho

Perrier-Jouët Fleur de Champagne, France, 1995

SALAD

Garden Herb and Mango Salad with Cilantro-Lime Dressing

Elk Cove Pinot Gris, Willamette Valley, Oregon, 2010

SORBET

Blueberry Basil

ENTRÉES

Sautéed Fillet of Halibut with Pecan, Shallot, Blackberry Butter Sauce

Adelsheim Pinot Noir, Willamette Valley, Oregon, 2010

Island Stuffed Pork Tenderloin, Red Cabbage, Basil Pineapple Garlic,
Cinnamon Cumin Shallot Demi Sauce

Allegrini Palazzo della Torre, Veneto, Italy, 2008

DESSERT

An Offering of Mini Desserts

Strevi Moscato D'Asti, Piedmont, Italy, 2007

5-Course Dinner & Wines \$85 per person plus tax and gratuity

Space is limited, for reservations, please call 207-288-5663

The Looking Glass Restaurant, 50 Eden Street, Bar Harbor, Maine