

The Looking Glass

Executive Chef Arturo Montes

Chef's Table Dinner

Friday, July 20

Welcome Reception 6:30pm

Dinner 7:00pm

APPETIZER

Chilled Strawberry Soup

Schramsberg, Blanc de Noirs, Sparkling, Napa, 1995

SALAD

Looking Glass Garden Salad

fresh from our garden

Elk Cove, Pinot Gris, Oregon, 2010

SORBET

ENTRÉES

Stuffed Duck Breast

fresh mozzarella, basil, garlic, sun-dried tomato, capers, shallots

with a Marsala cream sauce

Chehalem, Reserve, Pinot Noir, Oregon, 2003

Pepper Crusted Beef Tenderloin

with a portobello brandy thyme sauce

Caymus, 'Special Selection', Cabernet Sauvignon, Napa, 2004

DESSERT

An Offering of Mini Desserts

Graham's Douro River Tawny Port

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

For reservations, please call 207-288-5663

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