

eighteen⁹⁵ restaurant

eighteen95 and The Portland Regency Hotel & Spa are set in a 19th century neo-classical armory building – a historic landmark in Portland . The hotel was invited by the National Trust of Historic Preservation to become a member of the Historic Hotels of America.

eighteen95 restaurant is the newest addition to the building's storied past.

Thank you for joining us during Maine Restaurant Week. We hope that you enjoy our chef's selections for this \$45 prix –fixe menu. Please chose one item from each course. Vegetarian and gluten free options are available, please ask your server.

The wine listed below has been chosen to complement these menu items and is priced separately.

wine

white | honig sauvignon blanc napa valley 12/44

red | route stock pinot noir sonoma coast 13/48

sparkling | mumm napa brut prestige napa valley 12/42

rose | elouan oregon 11/42

first

sea scallop chowder | house smoked salmon garnish

stuffed comte gougere | mushroom confit | garlic | herbs

citrus salad | grapefruit | pomegranate, | lakins gorges ricotta

second

pine ridge acres farm ny strip | 30 day dry aged from our farm

crsipy skin arctic char | crabmeat | lemon-chive beurre blanc

roast chicken leg | stuffed with sun-dried tomato & fennel

chicken sausage | lemon saffron risotto |wilted spinach

third

traditional bread pudding | whiskey sauce | toasted pecans

mexican chocolate lava cake

mini brulee cheesecake | mixed berry sauce