



aragosta

300 Goose Cove Road
Deer Isle, ME 04627

cocktails

15

from here

Thoroughfare

whiskey, cognac, carpano antica, cap corse, benedictine

Pull Up The Roots

gin, sugar snap, fennel, lime, egg white

Houses In Motion

amaro braulio, cappeletti, morphos, castelvetrano, lemon

Born Under Punches

shiitake vodka, tomato, miso, bird's eye chili, lemon, whey

from away

Martini

monkey 47, gonzalez byass, aragosta salt

Café au Negroni

gin, campari, 44 north coffee, carpano antica

Electric Feel

rhum agricole, green chile vodka, yuzushu, coconut, demerara

Everything Nice

rye, chartreuse, oleo saccharum, ginger, house bitters



dinner

Scallop
sorrel, whey

Oyster
yuzu, roe

Asparagus
pea tendril, soy egg

Ode to Spring

Lobster
casoncelli, beurre blanc

Halibut
tidal broth, spinach

Waygu
ramp, new potato

Rhubarb
lemon, shortbread

Chef Devin Finigan

Tasting Menu
150



wine pairing

80

Bott Freres 'Riesling Tete de Cuvee'
riesling
alsace, france, 2019

Domaine Chavy-Chouet 'Aligote'
aligote
burgundy, france, 2020

Domaine Besson 'Chablis'
chardonnay
burgundy, france, 2019

Bouchard 'Beaune du Chateau 1er Cru'
pinot noir
burgundy, france, 2017

Optional Dessert Pairing

13

Ferreira 'Ruby'
porto, portugal, NV

