



STAGE NECK
INN

SUMMER
WINE DINNER
“CALIFORNIA SIPPING
AT A MAINE TABLE”

PRESENTED BY:

Shauna Troy
New England Regional Manager

J. LOHR
VINEYARDS & WINES



August 27th, 2026
6:00 pm

\$99.95

Plus ME Meals Tax & 20% Service Charge

Amuse Bouche

BBQ'd Pork Collar & Apple Lollipop
spice rubbed pork collar, granny smith apple, Maine Root Beer BBQ

“Wildflower Sangria” with
J. Lohr Monterey Roots ‘Wildflower’ Valdiguie

1st Course

Maine Summer Blues
butter crunch lettuce, Maine blueberries, Three Charm Farm whipped feta,
fried focaccia crouton, lemon parsley gremolata, Blue Goddess dressing

J. Lohr Monterey Roots ‘Wildflower’ Valdiguie

2nd Course

Grilled Argentinian Shrimp
roasted Peruvian potatoes, oven dried tomato, jicama slaw,
horseradish salsa blanca

J. Lohr Estates ‘Flume Crossing’ Sauvignon Blanc

3rd Course

Oven Roasted Halibut
Negi scallion & caper relish, grilled Meyer lemon, hickory & citrus vinaigrette,
white asparagus, green oil

J. Lohr Paperwhite Unoaked Chardonnay

4th Course

Smoked Wagyu Brisket
brioche bread, skillet roasted brussels sprouts, potato salad,
sweet corn hush puppies, fig & plum jam

J. Lohr Pure Paso Proprietary Red

Dessert Course

Thai Basil Ice Cream & Grilled Nectarines

Monterey Roots ‘Bay Mist’ Riesling, Arroyo Seco, Monterey.

Event subject to booking minimums. Menu subject to change at any time.

