

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

Marenco Moscato D'Asti Strev, 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

Wine Bios

Perrier-Jouët Fleur de Champagne, France, 1995



After a patient search for a master glassmaker capable of reproducing a bottle with the 1902 Gallé design, Perrier Jouët launched in 1969, its famous "flower bottle" with an arabesque design of anemones. The first bottles of Fleur de Champagne revealed a Champagne of vivacious delicacy, the epitome of the refined and engaging style of the Art Nouveau movement. Since then, it has been the signature Champagne of Perrier Jouët and is considered one of the world's most celebrated Champagnes.

A blend of approximately half Chardonnay and half Pinot Noir with small amounts of Pinot Meunier, this crystal bright Champagne is elegant and distinctive, opening with aromas of fresh pineapple and grapefruit, warming into complex scents of pear and ending with wood and leather notes. The bead is intense with brisk effervescence, swirling up into a generous and persistent mousse. It is a balanced, extremely refined wine.

Wine Spectator 91 Points

Elk Cove Pinot Gris, Willamette Valley, Oregon, 2010

One of Oregon's oldest and most respected wineries. They've been making wine since 1977, and it shows! Elk Cove has won many awards, and the critic's acclaim as well. Family owned and operated, winemaker Adam Godlee Campbell joined forces with his parents in 1995 to continue producing outstanding Pinot Noir and Pinot Gris. The 2010 Elk Cove Vineyards' Pinot Gris gives sweet and unctuous aromatics, while showing crispness on the palate, with vibrant citrus and grapefruit. True to Elk Cove Vineyards' style, a rich mouthfeel leads to a full and satisfying balanced finish. Bright and lively, bristling with pear, peach and apple flavors that finish on a cidery note.



Wine Spectator 88 Points

Adelsheim Pinot Noir, Willamette Valley, Oregon 2010



Vivid red. High-pitched aromas of red currant and cherry, with complicating Asian spice and floral nuances. Juicy and light on its feet, offering energetic red fruit and rose pastille flavors complemented by a touch of black tea. Finishes bright and long, with lingering spiciness and no obvious tannins.

Allegrini Palazzo della Torre, Veneto, Italy 2007

Enticing scents of chocolate, espresso, dark fruit, licorice and new leather emerge from the boisterous 2007 Palazzo della Torre. The fruit is sumptuous as always.... There is enough balance and elegance in the finish to suggest this will drink well for a number of years. Palazzo della Torre is made from 70% Corvina, 25% Rondinella and 5% Sangiovese, all traditional Veneto grapes. Approximately 30% of the fruit is air-dried, Amarone-style. The fermenting juice from those grapes is added to the rest of the juice to give the wine an extra dimension of richness and body.



Marenco Moscato D'Asti Strev, Piedmont, Italy, 2007

Straw yellow in color, with an aromatic and fragrant nose. Perfect with biscotti or a bowl of fresh berries. The sweet, peachy, floral flavors of the wine lend an exotic edge to the fruit. Perfect for after dinner desserts, also as an aperitif or even with brunch.

