

Maree

3 Course Maree Dining Experience Menu \$98.00 plus 17% Gratuities

Please inquire about the extended Experience of Hors d'oeuvres and a Drink from Bar Maree along with the 3-Course Tasting Menu for \$125 plus 17% Gratuities

Starter

The Loren Fish Chowder
Rockfish Confit, Micro Greens

Agnolotti
Sweet Corn, Ricotta,
Chive and Summer Pea Foam

Crab Cigar
Avocado, Tarragon Dressing, Caviar

Watermelon Salad
Goat Cheese, Arugula, Pepitas,
Chili Lime Vinaigrette

Beet Carpaccio
Chili Oil, Haricot Vert Salsa Verde

Beef Tar-Tar
Cured Egg, Garlic Confit, Floral Bread

Charred Octopus
Chorizo, Arugula, Bloomed Basil, Marcona Almond

Main Course

Butter Poached Main Lobster Gnocchi
Tarragon Cream, Sea Beans,
Bermuda Mushrooms, Lobster Beurre Blanc

Miso Glazed Rockfish
Charred Bock Choy,
Zucchini, Saffron Cream

Grilled Eggplant & Ancient Grains
Green Tahini, Pickled Chili Pepper,
Micro Greens

Seared Scallops
Togarashi Paw-Paw,
Tarragon Tabbouleh, XO Sauce

Hudson Valley Duck Breast
Braised Kale, Confit Cannelloni
Strawberry Gastrique

Duo of Beef
Red Wine Braised Beef Short Rib
& Dry Aged NY Strip
Potato Mille-Feuille, Blue Cheese Creamed
Spinach, Red Wine Demi

Colorado Rack Lamb
Merguez, Smashed Fingerling Potatoes,
Charred Carrots, Chermoula

Dessert

Mille Feuilles
Mint Mascarpone, Fresh Strawberries,
Mango Puree

Bittersweet Chocolate Hazelnut Torte
Chantilly Cream, Star Anise Anglaise

Profiteroles
Pistachio Ice Cream, Chocolate Ganache

Selection of Ice Cream
Pecan Rum, Mint Chocolate Chip,
Vanilla Bean, Chocolate, Pistachio

Preservation Plate
Charcuterie & Cheese, Pickled Farm Vegetables, Crostini Supplement \$12.00

116 South Shore Road
Tuckers Town, Smiths
441-293-1666

Marée

Among its many other attributes, the Loren Hotel is a destination for ambrosial dishes that tell a story – our story, one that is fueled by passion and imbued with a desire to promote local agriculture and a sustainable food system. To the greatest extent possible, we source our ingredients from local farms and on-island partners that we know and trust.

Our love for the changing seasons inspires us to craft menus that transform along with the weather. As a portion of these ingredients is sourced from the New England area of the United States, our menus reflect both the seasonality of their local produce as well as our own here on Island.

By practicing this local, sustainable mindset, we support our communities and create meaningful, lasting relationships, manifested in the food that we serve.

We recognize that local, seasonal foods are the most delicious, and source ingredients from local partners who practice sustainable food production.

Grains	Wild Hives, Jansal Valley
Produce	Wadson's Farm Sid Wainer Swazlowski Potato Farm Tuckers Point Backyard Farms
Fish	Bermuda Local Fisherman Foley Fish Boston
Chicken and Poultry	Wadson's Farm
Duck	Hudson Valley NY
Beef	DeBragga New York's Butcher
Lamb	Dorset Apple Finished Lamb NY Rocky Mountain Co
Pork	Wadson's Farm Bermuda Hogs Gloucester Old Spot Hogs Upstate NY Berkshire/Duroc Hogs Niman Ranch
Deli Meats	Preservative Free
Dairy	Dunkley's Dairy
Cheese	Old Chatham Tuckers Point Jasper Hill Hawthorne Valley 5 Spoke
Cage-Free Eggs	Wadson's Farm

Maree

Extended Dining Experience
Plus 3-Course Tasting Menu \$125 per person plus 17% Gratuities

Choice of Bar Maree Signature Cocktail or Wine by the Glass
and Selection of 5 Hors d'oeuvres

Selection of

Red Wine Braised Beef Short Rib – Risotto Cake

Duck Confit Wonton – Strawberry Rhubarb Gastrique

Pan Seared Crab Cake – Spicy Remoulade

Poke – Local Catch, Cucumber, Yuzu Soy

Goat Cheese Bonbon – Tuckers Point Goat Cheese, Local Honey

House White Wine

Chablis | France
Nieport Docil | Portugal
Pinot Grigio | Austria
Rose | France
Prosecco | Italy

House Red Wine
Etna Rosso | Sicily
Valpolicella | Italy
Condado de Haza | Spain

House Cocktails

Please see our Cocktail Menu

116 South Shore Road
Tuckers Town, Smiths
441-293-1666