



"BLUE" AT THE GREY HAVENS INN

Toast to the Coast - Bringing the Best of Southern and Mid-Coast Maine

Sunday, September 8, 2013 - 6:00 PM

Southern Maine meets Midcoast Maine in a special dinner featuring the culinary talents of Chefs Shanna & Brian O'Hea of Academe at The Kennebunk Inn. This event will be held on Sunday, September 8, 2013 beginning at at 6:00 PM. The O'Heas have been featured on the Food Network's "Best Thing I Ever Ate," the Travel Channel's "Food Paradise," in Oprah Winfrey's "O" Magazine, and on the Food Network's "Chopped." They have also appeared on Portland Maine's WCSH NBC Channel 6 ("207?") and on WPFO Fox Channel 23 ("Good Morning Maine.")

Special Six Course Tasting Menu

Our guest chef event menu includes six courses, each paired with a specially selected Austrian wine to compliment the dish. In addition, the O'Heas will be offering a welcome taste of their lobster white pizza with truffle oil drizzle. The pizza is a favorite with Kennebunk and Kennebunkport locals. The lobster pizza will be paired with a hand-crafted end-of-summer cocktail to help kick off the evening.

Passed Appetizer: Maine Lobster White Truffle Pizza

One of the most popular items with Maine locals. Shanna & Brian O'Hea the Chefs & Owners of Academe and The Kennebunk Inn in Kennebunk, Maine kick off this special tasting menu with a passed appetizer.

Cocktail Pairing: Watermelon Water, Muddled Lime, Basil and Absolut Cilantro Vodka Cocktail

First Course: Watermelon Gazpacho

Portland TV station Channel 23 WPFO featured the O'Heas' watermelon gazpacho on "Good Day Maine" this summer. Tonight, it will be served with jumbo lump crab meat, avocado ice cream and a dill chip.

Wine Pairing: 2012 Steinger Young (Gruner Veltliner, Sauvignon Blanc, and Muskat), Kamptal, Austria

Second Course: Duck Confit and Anjou Pear Strudel

Watercress, Arugula and Endive Salad with Cranberry Vinaigrette and Humboldt Fog Cheese

Wine Pairing: 2012 Anton Bauer Rose (Zweigelt/Syrah), Wagram, Austria



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Third Course: Miniaturized Maine Lobster Pot Pie

Shanna and Brian O'Hea's signature dish featured on The Food Network "Best Thing I Ever Ate," Travel Channel "Food Paradise," and Oprah Magazine. Poached lobster including tail, knuckle and claw meat, peas, corn, potatoes and hand rolled puff pastry

Wine Pairing: 2011 Strauss Pinot Blanc, Styria, Austria

Fourth Course: Roasted Lamb Loin

Sage and Mustard Crusted Lamb Loin with Dijon Lamb Demi-Glace over Pork Belly and Caraway Spaetzle with Local Glazed Carrots

Wine Pairing: 2011 Netzl Zweigelt, Carnuntum, Austria

Dessert - Fifth Course

Triple Tribute to "Blue" at Grey Havens
Blueberry Lemon Cheesecake Push-Pop, Classic Maine Blueberry Shortcake, and
Blueberry Oatmeal Cookie Ice Cream Sandwich

Wine Pairing: NV Hillinger Secco Sparkling Pinot Noir, Burgenland, Austria

Academe
Maine Brasserie & Tavern



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