



# Academe

## Maine Brasserie & Tavern

### Our Signature Dish

#### Lobster Pot Pie

*Academe* exclusive, seen on The Food Network's "Best Thing I Ever Ate" & The Travel Channel's "Food Paradise", with poached lobster including tail, knuckle and claw meat, peas, corn, potatoes and Shanna's hand rolled puff pastry \$24.00

### Hot & Cold Topics: Soups and Starter Salads

#### The Kennebunk Inn Salad

House specialty hand torn mixed greens with dried cranberries, roasted pistachios goat cheese and cider vinaigrette \$9.50

#### Blue Cheese Salad

Chilled iceberg lettuce, smoked applewood bacon and croutons \$9.00

#### Caesar Salad

Romaine lettuce, shaved Parmigiano Reggiano, croutons, and lemon, garlic, anchovy dressing \$9.50

#### Butternut Squash Soup

Roasted and pureed smooth with fresh ginger and garnished with sage infused cream \$6.50 cup \$8.50 bowl

### Course Overloads: Extras

Smoked Sweet Potato "Soufflé" \$6.00  
 Kung Pao Cauliflower \$6.00  
 Fried Brussels Sprouts \$5.00  
 Brian's Parmesan "Tater Tots" \$5.00

Celebration at *Academe* means bringing together friends, old and new, with innovative cuisine and libations.

Our New Year's Eve design, this year, draws from the past of familiar flavors with our modern interpretation.

Our loyal clientele has come to love our authentically simple take on comfort foods from around the globe.

In this spirit of simple pleasures, *Academe* at The Kennebunk Inn offers **Comfort Food Classics** for your New Year's Eve celebration.

*Shanna and Brian O'Hea, Innkeepers ~ Chefs and the entire staff here at The Kennebunk Inn  
 Wish you the very happiest New Year!*

### Foundation Courses: Appetizers

#### Duck Rilette

Duck confit pate served with warm toast points, lingonberry jam, Dijon mustard and gherkin \$14.00

#### Prince Edward Island Mussels

Steamed in white wine with fresh rosemary, lemon juice, roasted garlic and butter \$11.50

#### Jumbo Shrimp Cocktail

Three large chilled shrimp served with homemade cocktail sauce and lemon \$13.00

### Grilled Pizzas

*Smaller than our traditional pizza and perfect for sharing*

#### Margherita Pizza

Classic cheese pizza with tomato sauce, mozzarella, and fresh basil \$6.50

#### Oprah's "O" List Lobster White Pizza

Lobster, spinach, roasted tomatoes, herb infused cream and havarti, drizzled with truffle \$20.50

#### Pepperoni Pizza

Marinara, mozzarella and parmesan cheese \$8.00

#### Filet and Mashed Potato Grilled Pizza

Roasted filet (medium rare) sliced over mashed potatoes, caramelized onions, Havarti cheese and vanilla port wine reduction \$21.00



HAPPY NEW YEAR  
**2019**

“*Academe*” – a place of dialogue and learning

“**Brasserie**” – an unpretentious restaurant

“**Tavern**” – original name of The Kennebunk Inn

*Academe* (ak a deem) takes its name from the rich educational heritage of New England; the training of Chef-Owners, Brian and Shanna Horner O’Hea, at the Culinary Institute of America; and the culinary educational opportunities offered at The Inn.

### **Majors: Entrées**

#### **Pan Seared Filet Mignon**

Center cut finished with steak au poivre sauce, mashed potatoes and haricot verts \$41.00

#### **Coq au Vin**

Red wine marinated and slow braised chicken breast, leg and thigh with pearl onions, bacon lardoons and forged Maine mushrooms over herb ricotta dumplings \$27.00

#### **Curried Coconut Baked Shrimp**

Jumbo shrimp with citrus, curry butter and breadcrumbs. Served with ginger coconut rice and braised baby bok choy and snow peas \$29.00

#### **Surf & Turf**

Grilled five-ounce house smoked NY strip steak with broccoli rabe pesto, paired with lobster corn croquette and Caesar kale salad \$31.00

#### **Pork Schnitzel**

Pork cutlet pounded out thin, breaded and fried with poppy seed spaetzle, baby carrots and Dijon mustard dill cream sauce \$25.00

#### **Artichoke, Spinach and Beet Tortellini**

Beet pasta with spinach, artichoke and feta filling, walnut pesto, yogurt and lemon honey drizzle \$23.00

#### **Half-Pound Black Angus Hamburger**

Comes with lettuce, tomato, onion and pickle spear on toasted brioche bun. Two toppings included: American, Swiss, cheddar, mozzarella or bleu cheese, sautéed onions, house pickled jalapeños, applewood smoked bacon, or sautéed mushrooms \$15.00

*Additional Toppings are \$1.00 each*

#### **Lobster Lo’Maine**

Chilled lobster and lo’mein noodles with a white miso dressing accented by sambal oelek for heat, garnished with crispy pork belly, toasted sesame seeds, cilantro and ginger vinegar \$32.00

*Not a seafood lover substitute Poached Chicken for Lobster \$21.00*

#### **Beer Battered Fish n’ Chips**

A local’s favorite, eight ounces of fresh haddock fried to perfection, French fries, cole slaw and side of tartar \$19.00

#### **Seven Hour Roasted Vegetable Tart**

Layers of zucchini, squash, eggplant, tomatoes and caramelized onions, with cider mixed greens, blue cheese and reduced balsamic drizzle \$16.00

### **Desserts**

#### **Baked Apple**

Shortbread crust with caramel apricot sauce and vanilla ice cream \$9.00

#### **Chocolate Pudding**

Rich chocolate custard with fresh whip cream served with cookie \$9.00

#### **Make you own Sundae**

Choose your ice cream flavor and toppings from the list below: \$7.50

#### **Ice Creams**

- French Vanilla
- Salted Caramel
- Cookie Dough
- Strawberry Sorbet
- Coffee
- Maple Walnut
- Mint Chip

#### **Toppings**

- Peanuts
- Sprinkles
- Fried Oreo
- Peanut Butter Cups
- Whipped Cream
- Hot Fudge
- Caramel
- Homemade Marshmallow Topping
- Maraschino Cherry

