



ARAGOSTA INN

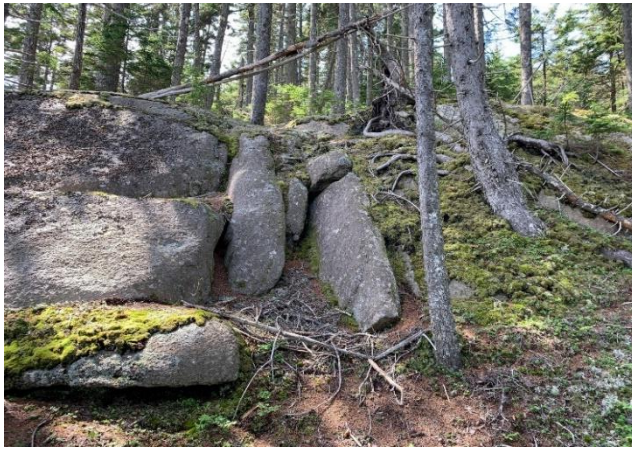
A boat trip to Isle au Haut, a shortened hike and a fabulous meal on Deer Isle in Maine.

Langston Harris

Grand Meal at *Aragosta*

After a lovely breakfast on a foggy morning, we left for Stonington and the mail boat to Isle au Haut. *Aragosta* was to be our home from the night before, as well as for tonight, and we were very excited to attend our fixed price dinner at the restaurant. There would be plenty of time to take the boat out and back for lunch in Stonington with time to spare before dinner.

When we returned to our Goose Cove lodging, it seemed that there should be time for a hike to Barred Island since there was a trail directly from there. So, off we went, thinking it should be a short hike and the sun was shining through, making it a beautiful afternoon. The trail started on a dirt road through a parking lot for the cottages that were part of the resort. After that it turned into a rather tortuous, although fascinating, trail.



The roots blockading the trail made walking difficult but the incredible rock formations surrounded by the late vernal beauty of nature forced us to continue on. Since we were uncertain about the distance from Goose Cove to Barred Island, it soon became obvious that it would be a longer hike than we had assumed. So, to ensure that we would have enough time to return to *Aragosta* and prepare for dinner, we began to hike back. Even though we weren't able to complete our hike, the uniquely Maine experience was unforgettable.



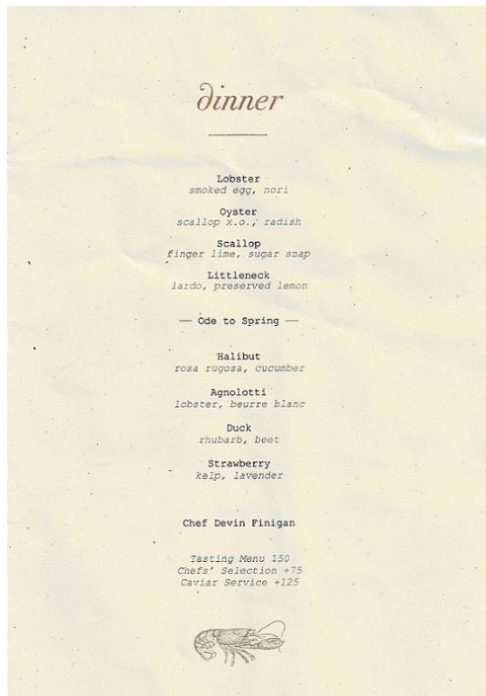
Now we could concentrate on the meal awaiting us at the restaurant. The first surprise was the table assignment. Our maître d'hôtel (Jimmy the UPS guy) informed us that we would sit at a long, hand-made table on the upper level of the restaurant. It would offer a beautiful view of the cove and was not shared by any other diners so it was fairly private. We felt special and excited to begin the meal.

Our waiter, Anderson, took our cocktail order and offered to send the sommelier for our wine order. We asked for a recommendation of a red wine to go with the seafood

themed meal. He suggested the last bottle of Sancerre rouge, which was the perfect choice.

Chef Devin Finigan's offering for the evening included fifteen separate courses plus two palate cleansers.

The first serving was the course titled "Lobster", a bowl of smoked egg and lobster cream topped with lobster flavored crisps and surrounded by dried nori.



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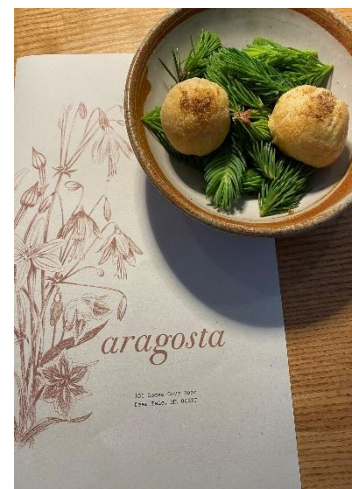


The second serving consisted of one course titled "Oyster", two raw oysters in scallop XO sauce, and the other course, titled "Scallop", scallop crudo in lime sauce with snap peas.



The third serving was the course titled "Littleneck", clams with lardo and preserved lemon.

The fourth serving was a palate cleanser of gougère (choux pastry cheese puffs) in preparation for the fifth serving.



The fifth serving was the course titled “Ode to Spring”. This service consisted of five different courses, all of which were vegetarian. At the top of the picture is an earthy mushroom dish with house baked bread. Below left is a salad with fresh greens and edible flowers, potatoes with hummus, carrot with pea sprouts, and a fennel salad with radishes.

The sixth serving was the course titled “Halibut” which was poached and garnished with rosa rugosa and cucumber.



The seventh serving was the course titled “Agnolotti” which was lobster agnolotti in beurre blanc sauce garnished with a steamed lobster claw



The eighth serving was a palate cleanser consisting of a simple, but delicious, mushroom gnocchi in a rich mushroom sauce.





The ninth serving was the course titled "Duck" which was roast duck served on raspberry coulis garnished with rhubarb and edible nasturtium.



The tenth serving was another palate cleanser of raspberry sorbet served on fragrant fresh pine branch.

The eleventh, and final, serving was the course titled "Strawberry" which was strawberry cake with kelp and lavender. The cake was accompanied by coffee and espresso.



After completing our amazing meal, we were sent off to our nearby suite with a mignardise of smoked white chocolate.



Our expectations were far exceeded by this memorable evening in this beautiful setting by Goose Cove. Commendations to the entire staff and we will be looking forward to a future visit.