



# Banshee Point Hotel: Room Service Dinner Menu

\$30 per person *(added to bill)*

Select one dish from each course.

## APPETIZERS

### Beet Salad

Roasted beets, arugula, feta, maple pecans, lemon dill dressing.

### Caesar Salad

Crisp romaine lettuce, Caesar dressing, Parmesan crisp, croutons.

### Crab Cakes

Handcrafted Maine crab cakes, European rémoulade.

### Haddock Bites

Lightly breaded, served with house-made tartar or Sriracha tartar.

### Lobster Dip

Baked lobster & cream cheese dip served with warm, crisp corn tortilla chips.

### New England Clam Chowder

Homemade creamy soup with fresh clams, salt pork, cubed red potatoes and herbs.

### Poutine

Crisp waffle fries with ranch curds & chicken gravy.

## ENTREES

### Chicken Marsala

Breaded chicken breast in a mushroom Marsala wine sauce, garlic mashed potato, and Chef's vegetable.

### Fish & Chips

Beef patty, triple cream brie, alfalfa sprouts, caramelized onions, aioli.

### Lobster Mac & Cheese

Gemelli pasta, sharp cheese, bacon, cream & lobster meat, served with Chef's vegetable.

### Maple Bourbon Glazed Salmon

8 oz sautéed Salmon filet deglazed with maple and bourbon, garlic mashed potatoes, and Chef's vegetable.

### Rib-Eye Steak (10 oz)

Comes with rosemary, red wine demi-glace, garlic mashed potatoes, and Chef's vegetable.

### Truffle Mushroom Pasta

Hand-made pasta, black truffle, Parmesan.

### Wagyu burger

Beef patty, triple cream brie, alfalfa sprouts, caramelized onions, aioli.

## DESSERTS

### **Apple cobbler**

Apples, cinnamon crumble, vanilla ice cream.

### **Brownie Supreme**

Rich chocolate and caramel brownie served warm with chocolate sauce, vanilla ice cream, and fresh whipped cream.

### **Caramel cheesecake**

Caramelized banana, cream.

### **Downeast Tiramisu**

Traditional Tiramisu made with Banshee Point's own Coffee Brandy.

### **Warm Maine Blueberry Pie**

With whipped cream.

## DRINKS

Soda (*Coke, Pepsi, Sprite, 7-Up*).

Lemonade (*homemade*).

Wine\* (*red and white*).

Coffee.

Tea (*hot or cold*).

\*Ask about our on-site winery menu for more.

## Location



### **Banshee Point Hotel**

4911 Larkin Highway South

Larkin City, ME 04910

Telephone: (207) 636-2100

E-Mail: [guests@bphlc.com](mailto:guests@bphlc.com)

## Menu Design

Megan's Graphics & Web Design

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Megan's Graphics & Web Design

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## ABOUT THE BANSHEE POINT HOTEL, WINERY & GOLF COURSE

Established in 2005, the *Banshee Point Winery* and the *Banshee Point Hotel & Golf Course* was established in 2005 by Larkin City native, Liam Larkin.

Liam is the great-great grandson of Irish immigrant John Larkin, who founded Larkin City in the spring of 1867.

Liam developed family-owned acreage near the highway in November 2003, which is one mile away from the main gate that led to the family mansion and estate. His grand idea of building a winery, hotel and golf course came to fruition within the space of eighteen months. He convinced various investors the world over to pour money into all three of the projects, which to date have been wildly successful.



Liam incorporated the name Banshee Point into the ventures: *Banshee Point Winery* and the *Banshee Point Hotel & Golf Course*. The said golf course has a ten-acre driving range with eighteen holes. The playing field is tucked against small rolling hills, flat expanses, man-made reed ponds, sand traps and arched bridges, all set amongst emerald green sod.

Banshee Point comes from the name of sea access on the Larkin estate, which is also where the lighthouse is located. Although automated in 1927, it had been staffed with a lighthouse keeper for more than fifty years beforehand.

From Liam Larkin: *I've brewed homemade wine for years. Just for the family at first, but they never complained. When I got the idea for the winery, I figured why not use the same methods, only on a larger scale? A patch of wild grapes has grown on the estate for as long as I can remember, so I began taking the fruit and experimenting with different methods. Me and my daughter, Megan, did the old stomping routine, which she found fun but actually helped yield our yearly bounty. For the first few years, I used old milk bottles with cork stoppers to ferment the wine, combining the juices with sugar and yeast. I transferred the liquid to new bottles every few days, and after about two weeks we had our twelve-month supply of homemade wine. The cognac is a different story, though. I started making it about five years ago, using the 90% standard of Ugni Blanc, Folle Blanche and Colombard grapes.*

The ventures not only brought more than 100 jobs to the community, it afforded a booming tourism opportunity. The trio of lodging, golfing and fine wines lured even immense prosperity to the area.

The wines are kept in an underground storage facility near a warehouse, located on the other side of the vineyard. The wine caves are climate-controlled and consume about 90,000 square feet. The above-ground warehouse contains an assembly line of crushing and de-stemming machines, pressers, stainless steel vats, boilers, tanks and oak barrels. The bottles are specially produced in periwinkle-blue by a glassmaker on Larkin Harbor.

### \*BANSHEE POINT WINERY: OUR WINES

- ❖ Red (*Beaujolais, Cabernet Sauvignon, Ginocchio, Sangria, Shiraz*)
- ❖ White (*Chardonnay and Riesling, Semillon-Chardonnay*)
- ❖ Fruit (*Blueberry and Apple*)
- ❖ Dessert (*Ice Wine*)
- ❖ Sparkling Champagne
- ❖ Larkin Cognac (*exclusive*)

Wine tastings, culinary demonstrations and wine seminars are scheduled throughout the year, and can also be created for personal and professional events. For more, contact [petralarkin@bansheepointwinery.com](mailto:petralarkin@bansheepointwinery.com).