

~ BID TO WIN ~

DINNER-FOR-TWO ABOARD A WINDJAMMER!

Meet the captain, crew and sailing guests as you dine with them Friday evening, Aug. 30th, aboard one of the vessels of Maine Windjammer Association.

- The winning Dinner-for-Two bidders will each receive a complimentary bottle of wine from Cellardoor Winery.
- Visit the Maine Windjammer Association's tent at the public landing, where the live bidding starts at 9 a.m, or bid by phone Friday at 207-558-8761.
- Bidding ends at 4 p.m; vessel boarding for winning bidders is at 5:15 p.m. The vessels will be docked in Camden harbor.
- Don't want to wait to win? Buy now price is \$250.
- Scroll to page 2 to view the dinner menus offered on each vessel.



Proceeds support Camden Windjammer Festival

~ MENUS ~

All menus will be accompanied by a bottle of wine donated by Cellardoor Winery in Lincolnville. Menus subject to change.



Schooner Lewis R. French

Appetizer: smoked salmon platter with cream cheese, crackers, capers, cornichon pickles and more

Dinner: Pot roast, braised cabbage, baked beans (made from scratch of course), maple-glazed carrots

Dessert: Maine crazy pudding with hand-churned vanilla bean ice cream

Windjammer Angelique

Appetizer: TBD

Dinner: Korean-style beef, coconut rice, local veggies with sesame and sweet chile

Dessert: Hand-churned maple chai ice cream

Schooner Mary Day

Appetizer: "Cheesy Bliss with a Jam Twist!" (cream cheese with 3 different jellies)

Dinner: Roasted pork loin with peach BBQ sauce, steamed fresh green beans with cranberries and pecans, roasted Old Bay baby potatoes, dill cottage cheese rolls

Dessert: Surprise chocolate dessert (captain's favorite!)

Schooner Ladona

Appetizer: selection of cheeses and charcuterie, beef larb in shiso leaf

Dinner: Blueberry BBQ beef short ribs over pickled fiddlehead risotto.

Dessert: Peanut butter mousse with mocha drizzle

Schooner Stephen Taber

Appetizer: Marinated goat cheese stuffed figs, tomato peach bruscetta, cheese, charcuterie

Dinner: Reverse-seared steak with red wine demi glace, beef-stock poached creamed potatoes, salt-roasted local asparagus, herb foccaccia

Dessert: balsamic strawberry short cake

Schooner Heritage

Appetizer: TBD

Dinner: Roasted maple-glazed ham, roasted leek mashed potatoes, candied carrot coins

Dessert: Apple cream cheese tarts served with vanilla ice cream

Schooner J. & E. Riggin

Appetizer: Crab rangoon dip with sesame crackers

Dinner: 5-spice country-style pork ribs, miso risotto, scallion sweet chili green beans, pickled radish and cucumber (GF)

Dessert: GF gochujang chocolate lava cake with raspberry and lime