



Thai Garden

Authentic Thai Cooking

865-6005

Dine In • Take-Out
Open 7 Days A Week

Lunch & Dinner • Beer & Wine
Monday–Saturday 11am–9pm
Sunday 4pm–9pm

Spice Levels

- ★ 1 Star: Coward
- ★★ 2 Stars: Careful
- ★★★ 3 Stars: Adventurous
- ★★★★ 4 Stars: Native
- ★★★★★ 5 Stars: Showoff



491 US Route One, Freeport, Maine
1/2 mile south of Exit 20 (Across from Comfort Suite)

DINING GUIDE

Bayside American Café (formerly Bintliff's) has been owned and run by Joe & Diane Catoggio since 2003. Their craveable menu includes simple to decadently delicious items like house-made smoked salmon, corned beef hash, crab cakes, sandwiches, salads, Benedicts, and more. Come enjoy the food and drinks, and discover why customers love Bayside American Café. Breakfast, brunch, and lunch are served daily starting at 7 am. 774-0005 . 98 Portland St., Portland, baysideamericancafe.com.

Brea Lu Cafe has been serving up breakfast & lunch for 25 years! Favorite menu choices include 12 speciality omelettes, build-your-own breakfast burritos, Belgian waffles with fruit, eggs Benedict & homemade corned beef hash. Enjoy a pint sized bloody Mary, mimosa, or Irish coffee while you feast on your favorite breakfast. Open daily, 7am-2pm. 428 Forest Ave., Portland, 772-9202.

Bruno's Voted Portland's Best Italian Restaurant by Market Surveys of America, Bruno's offers a delicious variety of classic Italian, American, and seafood dishes—and they make all of their pasta in-house. Great sandwiches, pizza, calzones, soups, chowders, and salads. Enjoy lunch or dinner in the dining room or the Tavern. Casual dining at its best. 33 Allen Ave., 878-9511.

Bull Feeney's Authentic Irish pub & restaurant, serving delicious from-scratch sandwiches, steaks, seafood & hearty Irish fare, pouring local craft & premium imported brews, as well as Maine's most extensive selection of single malt Scotch & Irish whiskeys. Live music five nights. Open 7 days, 11:30am-1am. Kitchen closes at 10pm. 375 Fore St.,



Bayside AMERICAN CAFE
formerly Bintliff's
Same incredible staff. Same great food.
Joe and Diane Catoggio
Owners since 2003



98 Portland Street
(207) 774-0005
baysideamericancafe.com

Daily brunch, 7-2
Reservations Mon-Fri
Sat/Sun & holidays, first-come, first-served



Scratch-made
Nice People
Totally Authentic

BULL FEENEY'S
portland's pub

773.7210 375 FORE STREET IN THE OLD PORT
FACEBOOK.COM/BULLFEENEYS @BULLFEENEYS

Join Us For the 10th Anniversary
of the Candy Cane Train!



December 12 & 13, 2015 • \$18
Proceeds benefit the Tri-County Literacy's programs **Literacy Volunteers** and **Read With Me Family Literacy Program**.

Please visit www.candycanetrain.org
or call 443-6384 to purchase tickets.
Trains run at: 9 AM, 11 AM, 1 PM, and 3 PM
Train Station: 15 Commercial St., Bath (Tickets are not for sale at the train station prior to the event.)

Old Port, 773-7210, bullfeeneys.com

DiMillo's C'mon. Now through December, relax and enjoy Head Chef Melissa Bouchard's masterful creations. Every day, she offers something new and delicious. Try our Early Dinner Specials, Monday-Friday or our wonderful Port Side Lounge, Portland's getaway for grownups. Happy Hour includes a special menu Monday-Friday, 4-7pm. Open daily at 11am, Commercial St., Old Port, 772-2216. Always FREE PARKING while aboard.

Eve's at the Garden, an oasis of calm and great food in the middle of the Old Port. The perfect spot for meetings, special occasions, and a cocktail. Ingredients from Maine's waters and farms: jumbo scallops, natural, sustainable pork, beef, fish, and shellfish, and Maine lobster. Home to the annual Ice Bar, Eve's garden is perfect for outdoor dining in season. Happy Hour Mon. - Fri.; free valet parking. Lunch 11:30am-2pm, Dinner 5-9:30pm. 468 Fore St., Portland, 775-9090, evesatthegarden.com

Great Lost Bear A full bar with 70 beer taps of Maine & American craft breweries & a large Belgian selection. Menu features salads, burgers, a large vegetarian selection & the best nachos & Buffalo wings in town. Discover where the natives go when they're restless! Every day 11:30am-11:30pm. 540 Forest Ave., in the Woodfords area of Portland, 772-0300, greatlostbear.com

Hurricane Restaurant features the finest seafood and New England cooking on Maine's coast. Serving lunch and dinner seven days a week. Sunday Brunch 'til 3:30pm. Discover our award-winning wine list, enjoy \$10 off every bottle of wine on Wednesdays. Wicked good house-made pastries, signature cocktails, and extraordinary five-star New England cuisine. Reservations strongly suggested. Dock Square, Kennebunkport, 967-9111, hurricanerestaurant.com

Kon Asian Bistro Steakhouse & Sushi Bar is upscale Asian with modern flair. Japanese, Sushi, Thai, Chinese—or try our hibachi tables. Our private party room accommodates groups from business meetings to birthday parties. Choose fresh, delicious items and enjoy our entertaining chefs preparing your meal in front of you. Family friendly; open Mon.-Thurs. 11:30am-10pm, Fri. to 11pm, Sat. 1pm-11:00pm, Sun. 11:30am-9:30pm. 874-0000, konasianbistrome.com

Maria's Ristorante is Portland's original classic Italian Restaurant. Greg and Tony Napolitano are always in house preparing classics like Zuppa de Pesce, Eggplant Parmigian, Grilled Veal Sausages, Veal Chop Milanese, homemade cavatelli pastas, Pistachio Gelato, Limoncello Cake, and Maine's Best Meatballs. Prices \$11.95 - \$22.95. Tue.-Sat. starting at 5pm. Catering always available. 337 Cumberland Ave. 772-9232, www.mariasrestaurant.com

Pedro's focuses on simple yet full-flavored Mexican and Latino food. Offering tacos, burritos and an impressive array of margaritas, sangria, beer, and wine. Especiales de la semana (specials of the week) keep the menu varied and fresh and showcase different Latino cultures. Seasonal outdoor dining available. Open daily, 12pm-10pm. 181 Port Rd., Kennebunk, 967-5544, pedrosmaine.com

Pier 77 & The Ramp Bar & Grill are owned & managed by Kate & Chef Peter Morency. Pier 77 has a formal dining room with stunning views of Cape Porpoise Harbor & live music each weekend, while the Ramp is more casual, with its own bar menu at hard-to-beat prices. Open year-round. 77 Pier Rd., Kennebunkport, 967-8500, pier77restaurant.com *reservations recommended



Re:Union

Hot off the Press! The news is delicious at Portland's new hotel restaurant.

“**D**efinitely different,” says my companion as we sit down at Union in Portland's Press Hotel. He worked for the *Maine Sunday Telegram* at this location for 27 years.

The restaurant occupies an airy space on the ground floor of the former Gannett newspaper headquarters, now one of Marriott's upscale Autograph Collection hotels.

We begin with the charcuterie plate (\$17), a substantial offering of three locally cured meats accompanied by good grilled bread, fennel mustard, and pickled veggies. This, with a fine IPA (like Baxter's Stowaway, \$5 can), could serve as a satisfying repast. We opt, however, for a wonderfully satisfying wine, Michel Picard Vouvray (\$30).

The chef's tasting menu (\$55 for three courses, \$79 for five) leaps off the page with three headliners. The first, *pâté de foie*, is beautifully presented. Accompaniments include incredibly tasty tiny pickled mustard seeds, black truffle vinegar in little drops on the pretty black slate, and a tasty brioche croûton.

Next up, native beet salad—a bountiful bowl of perfectly cooked red and golden beets glowing atop a delectable dressing of

local yogurt, curry oil, and ginger emulsion. This dish alone is proof the Union lives up to its self-described “farm to table hotspot.”

Our carnivore lust is indulged by Chef Josh Berry's smoked sirloin of beef with a nice rare middle. The whole plate works wonderfully with the smallest, tastiest baked potatoes (again, farm freshness), exquisitely browned cauliflower, red cabbage puree, and a sinfully rich blue cheese glacé.

Desserts, like everything at Union, are a sight to behold and devour. The chef outdoes himself again with a gorgeous array, including autumn squash pudding, cinnamon gelato, burnt sunflower butter, pumpkin puree, and whipped maple syrup.

We finish by plunging into the Bee's Knees (\$9), a light pistachio cake with heavenly lavender gelato, honey brown butter, honey powder, and local bee pollen.

A memorable experience, on all counts. Be sure to make reservations well in advance, though the full menu is also available at the very comfortable bar seating. ■

Union Restaurant, 390 Congress St., Portland. Open 7am-10pm daily, Sunday brunch, 12-3, 808-8700 or thepresshotel.com