Thai Garden

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)

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 Café has been serving up breakfast & lunch for 25 years! Favorite menu choices include 12 specialty 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.,

Scratch-made
Nice People
Totally Authentic

Bull Feeney’s
portland’s pub

773.7210  375 F O R E S T R E E T I N T H E O L D P O R T
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Train Station: 15 Commercial St., Bath (Tickets are not for sale at the train station prior to the event.)
Definitely 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 crouton.

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 glace.

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.