

An affordable night out

Restaurants across state serve low cost, 3-course meals for the first week of March

2009-02-18



Following in the footsteps of cities such as Boston, New York and Washington D.C., Maine has cooked up a week celebrating the fine art of dining out. RestaurantWeekME takes place from Sunday, March 1 to Tuesday, March 10. During the 10-day celebration, participating eateries will serve three-course meals priced at either \$20.09, \$30.09 or \$40.09 per person. In addition, there will be a number of tastings and other special events held in conjunction with RestaurantWeekME.

A wide range of restaurants are participating, from white tablecloth establishments to pubs and casual eateries. Most are offering three choices for each course, although a few have only two choices and some have yet to publish their menus. Unlike most prix fixe dinners, those being cooked up for RestaurantWeekME provide plenty of vegetarian options. If you're looking for a plant-based meal, try Bar Lola, Blue Spoon, Borealis Breads, Bresca, Pom's Thai Taste, Shay's Grill Pub, Solo Bistro, The Great Impasta or The Great Lost Bear.

While none of the published menus indicate gluten-free options, some of the choices may be appropriate. If you follow a gluten-free diet, check out the online menus and call ahead.

You can find menus and full details about the event at <http://restaurantweekme.com>.

Get a 3-course prix fixe dinner for ...

\$20.09

Brian Boru, Portland; Cockeyed Gull, Peaks Island; Great Impasta, Brunswick; DiMillo's Floating Restaurant, Portland; Pom's Thai Taste, Portland; The Great Lost Bear, Portland; Great American Grill, Freeport; Shay's Grill Pub, Portland; Solo Bistro, Bath

\$30.09

22 Broad Street, Bethel; Borealis Breads Bakery & Bistro, Portland; Harstone Inn, Camden; Sea Glass at Inn by the Sea, Cape Elizabeth; The Foreside Tavern, Falmouth; Broad Arrow Tavern at Harraseeket Inn, Freeport; Twenty Milk Street at The Regency, Portland; Bar Lola, Portland; Blue Spoon, Portland; Bresca, Portland; Hugo's, Portland; Local 188, Portland; Old Port Sea Grill and Raw Bar, Portland; Five Fifty-Five, Portland; Cafe at Pat's, Portland; Evangeline, Portland; Eve's at the Garden, Portland; Grissini Italian Bistro, Kennebunk; Gritty McDuff's, Portland; Inn on Peaks Island, Peaks Island; Jonathan's Restaurant, Ogunquit; King Eider's Pub, Damariscotta; Ribollita, Portland; The Grill Room, Portland

\$40.09

Back Bay Grill, Portland; Cafe Miranda, Rockland; Fore Street, Portland; Maine Dining Room at Harraseeket Inn, Freeport; MC Perkins Cove, Ogunquit; Natalie's, Camden

Check out a tasting ...

Music, Mussels and Cold River Vodka

Monday, March 2, 5:30-7 pm, Bull Feeney's, Portland

Taste Pemaquid mussels, sip Cold River Vodka and listen to old-timey Quebecois music. \$32.50.

Mead Me @ Local 188

Tuesday, March 3, 4:30-6 pm, Local 188, Portland

Taste Local 188 tapas and sip Maine Mead Works hand-crafted wildflower honey mead. \$22.50.

The Widow Clicquot

Wednesday, March 4, 5-6:30 pm, Natalie's, Camden

Sip Veuve Clicquot, sample Maine cheeses and meet Tilar Mazzeo, the author of "The Widow Clicquot: The Story of a Champagne Empire and the Woman Who Ruled It." \$45.50.

Fine Wines, Premium Cigars & Imperial Porter

Thursday, March 5, 5-7 pm, Portland Harbor Hotel, Portland

Sample Davidoff cigars, Ravenswood red wine and Shipyard's new Imperial Porter. \$32.50.

Meet Your Maker — Your Beer Maker

Monday, March 9, 5-6:30 pm, Brian Boru, Portland

Taste Bangs Island mussels, Ocean Approved kelp noodles and beers from Shipyard. \$25.50.