



IHC

ITALIAN HERITAGE CENTER
EST. 1953

WE SPECIALIZE IN ...
AMAZING COMPLETE WEDDING PACKAGES

ROOMS ACCOMMODATE
GROUPS FROM 50-500

**CORPORATE • SOCIAL • WEDDING
BEREAVEMENT RECEPTIONS**

Our facilities include **100MB high-speed Internet**
Wired and wireless (WiFi) connections to support your
meeting's video conferencing and internet requirements.

ITALIAN HERITAGE CENTER
40 WESTLAND AVENUE,
PORTLAND, ME 04102
207-772-2500 • FAX: 207-780-8505
WWW.ITALIANHERITAGECENTER.COM
EMAIL YOUR INQUIRIES TO: ihcmgr@portland.twcbc.com

Anthony's Italian Kitchen, offers home-made Italian cooking using the freshest ingredients, featuring favorites such as pizza, pasta, and sandwiches. Voted "Best in Portland" for three years. Dine-in and catering services on offer. Beer and wine available. Open 11-8 Mon. through Sat. 151 Middle St #5, Portland; and new location Cumberland County Courthouse, 205 Newbury St. anthonyitaliankitchen.com, 774-8668.

Barnacle Billy's, known for luxury lobster, steamed clams, large lusty drinks, barbecued chicken, homemade clam chowder & of course, the lobster roll & lobster stew. Features extensive indoor & sundeck seating where guests can enjoy both the beauty of the harbor & the ocean beyond. Perkins Cove, Ogunquit, 646-5575, barnbilly.com

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

Benkay sushi bar and Japanese restaurant is back! At our new location on 16 Middle Street in Downtown Portland, chef Ando has designed an authentic Japanese culinary experience close to Portland's waterfront. Full bar and menu including premium sushi, sashimi, and rolls. Monday-Friday: Lunch, 11:30 a.m. - 2 p.m.; Dinner: 5 p.m. - close. Saturday - Sunday: 11:30 a.m. - close, 773-5555, www.sushman.com

BlueFin North Atlantic Seafood restaurant in the Old Port harnesses all that Maine is, and positions it into a delicious dish. Executive Chef Tim Labonte creates new and unexpected meals using fresh, locally-caught seafood and seasonal ingredients at their peak. From breakfast through dinner and anything in-between, your next adventure may just be your next dish. 468 Fore Street Portland's Old Port 775-9090 portlandharborhotel.com/portland-harbor-hotel-dining.php

Bolster, Snow & Co., is located on the first-floor of the spectacularly reincarnated brick mansion, The Francis (formerly the Mellen E. Bolster House). With executive Chef Nicolas Verdisco at the helm, Bolster Snow provides guests with warm and genuine hospitality, gracious service, and fiercely seasonal food and drink that are representative of the Northeast Region. 747 Congress St. Portland, 772-7485, thefrancismaine.com

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

(Continued on page 60)



Dreaming Big

Portland's tiniest **wine bar/café** blooms into an enchanting restaurant and bar on Washington Avenue.

BY CLAIRE Z. CRAMER

WHEN PETER AND ORENDA Hale opened the pocket-sized **Drifters Wife** wine bar inside their natural-wine shop Maine & Loire in 2016, Portlanders—and the national food press—were intrigued with the excellent wines and chef Ben Jackson's imaginative food. In no time, it became hard to get a seat. A move in recent weeks to a larger space next door is great news for the shop, the Drifter, and for lucky diners.

The new space retains the intimate atmosphere of the old, thanks to the Hales' fine-tuned design sense. Walls are graphite-gray, and the attractive abstract prints and sculptural potted plants have come along from next door. There's a full bar now, with plenty of stools.

The wine list is concise, with six whites, six reds, three sparklers, and a rose. Everything is available by glass or bottle, a real bonus. To start, we choose a glass from France, the A. Chatenoud Sauvignon Blanc from Bordeaux (\$10) and the A. Knauss Kerner/Silvaner blend from Germany (\$11). Both have bright, clean citrus and

floral notes that pair gloriously with a tasty nibble called simply "Egg" on the menu. A split, soft-cooked egg set on a swoosh of house-made mayo is topped with dabs of bright orange trout roe and garnished with house-made potato chips (\$9). The egg, briney roe, creamy mayo, and white wine all sing together, with the chips adding crunchy punctuation.

The sourdough loaf served here, from Night Moves Bread + Pie of South Port-

land, is a tender brown bread of Maine grains (\$4). It's perfect for chasing the last bits of dressings and sauces throughout dinner. It's served with "dulse butter," a creamy spread containing dried, powdered—and non-fishy—dulse seaweed from Maine waters.

When our server tells us the cardioons here are greenhouse-grown locally for the restaurant, we pounce on a serving dressed with parmesan cheese, toasted bread crumbs, and boquerones (\$14). The Mediterranean thistle artichoke, which has a hint of celery-like flavor, is served poached until tender and cut into slim stalks. Sharp cheese, toasty crunch, and the tang of the white anchovies nicely dress up the mild vegetable.

Another surprise is Maine-raised beef tongue (\$15). Here it's braised until tender like a tiny pot roast. Chef Jackson dazzles with contrasting flavors, from crazy but successful accompaniments to the slices of meat. There are sweet, silken pickled mussels, grilled toast spears, and a swirl of "barnacle butter."

We go on to sample red wines. There's a slightly smoky but very smooth Bodegas Ponce Spanish Tempranillo (\$10), a dreamy Le Champ d'Orphee Braucol from Cotes du Tarn (\$10), and a gorgeous Punta Crena Crovino from Liguria (\$12). If the Hales put a bottle on their list, it's a safe bet it's a fine one. And house policy calls for diners to be offered a taste before committing to the glass.





More than just great meals ▪ More than just waterfront dining
More than just friendly faces ▪ More than just fresh local seafoods
More than just sea breezes and cocktails... on the deck

THE ARUNDEL WHARF RESTAURANT

A unique group of people ▪ A unique dining experience

43 OCEAN AVENUE
KENNEBUNKPORT, MAINE ▪ (207) 967-3444

LUNCH AND DINNER DAILY, FROM 11:30 A.M.



Pedro's

Lunch • Dinner • Drinks

Open Year Round

Daily Happy Hour

207-967-5544

PedrosMaine.com

181 PORT ROAD, KENNEBUNK

DINING GUIDE

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, 11:30 a.m.-1 a.m. Kitchen closes at 10 p.m. 375 Fore St., Old Port, 773-7210, bullfeeneys.com.

Congress Bar and Grill has been serving Portlanders delicious lunch, dinner, and late night eats for years! Fully embracing Portland's laid back, no frills attitude, try the Thai chili wings and the best fries in the city while vintage game shows play silently in the background. Happy hour specials on cocktails and rotating local beers 4 PM-6 PM everyday & 10 PM-12 AM (Friday & Saturday only). Open 7 days, 11:30 AM to 1 AM, 617 Congress St., Portland 828-9944, congressbarandgrill.com

The Corner Room features bright, wide-open space with towering ceilings complemented by handcrafted woodwork. Patrons can expect a warm, comfortable atmosphere, marked by the rich aromas of house-made pastas, pizzas, antipasti and artisanal breads. Come and enjoy the taste of Venice in the heart of Portland, ME! 879-4747, 110 Exchange Street. Visit thecornerroomkitchenandbar.com for more information.

Fish Bones American Grill is a casual restaurant offering creatively prepared American cuisine along the canal in the historic Bates Mill complex in the heart of downtown Lewiston. Open seven days, offering dinner Monday through Sunday, lunch Monday through Friday, and brunch on Sundays. Come get hooked at 70 Lincoln Street, Bates Mill No. 6! fishbonesmaine.com, 333-3663.

Hurricane Restaurant is open season for the season! Experience New England cuisine with an international twist, including local produce and seafood, full bar, award-winning wine list, and in-house dessert chef. We've been nurturing the seacoast palate for over 25 years. Good restaurants come and go; great restaurants get better and better. Reservations suggested. 29 Dock Square, Kennebunkport, Maine. 207-967-9111, hurricanerestaurant.com

J's Oyster is a premier seafood destination and locals' favorite with indoor and outdoor waterfront seating on one of Portland's scenic piers. Established in 1977, J's offers classic favorites and friendly service. Coastal Living claimed J's one of "America's Best Seafood Dives 2016." Find us on Facebook. 772-4828

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 Parmigiana, Grilled Veal Sausages, Veal Chop Milanese, homemade cavatelli pastas, Pistachio Gelato, Limoncello Cake, and Maine's Best Meatballs. Prices \$11.95 -

(Continued on page 62)

RESTAURANT REVIEW

A braised chicken leg quarter (\$26) is a rustic masterpiece. The sauce on the tender bird is rich with red wine and just a jolt of red-wine vinegar. It's the perfect foil for the accompanying pieces of roasted carrot and the sweet, smooth turnip purée beneath. Never have Maine's humble winter-storage vegetables been this irresistible.

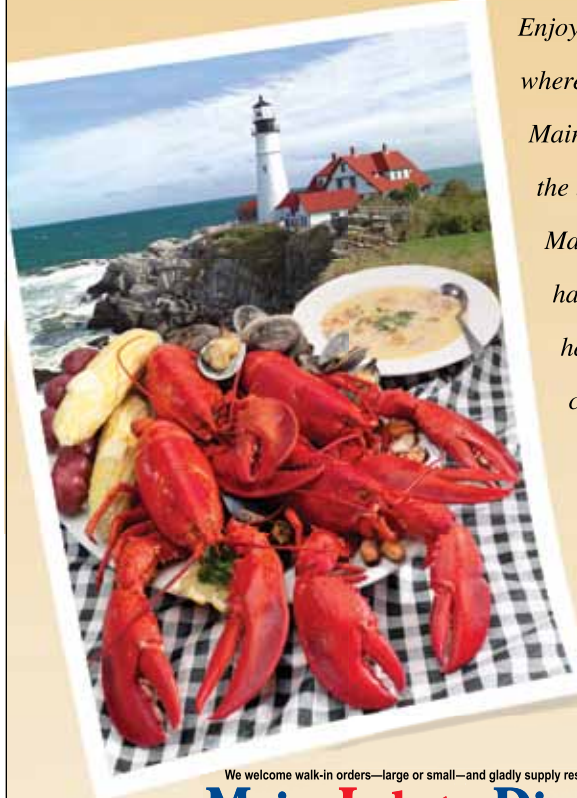
The entire dinner is a testament to Jackson's imagination and skill, with mostly locally grown and raised ingredients. We dab bread in the last of the sauce and leave nothing behind but the bones.

To conclude, we share a fragrant, moist slice of Date Cake garnished with Meyer lemon mascarpone (\$8) with a glass of Domaine St. Pierre dessert wine called Larmes du Paradis (\$14).

Drifters Wife achieves a truly extraordinary synthesis of hospitality, kitchen magic, and service. ■

Drifters Wife, serving dinner Tues. through Sat. from 5-10 p.m. Bar opens at 4 p.m. 59 Washington Ave., Portland; 805-1336; drifterswife.com

Take home more than a memory...



Enjoy the signature tastes of Maine wherever you are! Call or click MaineLobsterDirect.com... the ultimate source for fresh Maine lobster. Our premium, hard-shell Maine lobster is harvested daily from the cold, clear waters of the North Atlantic and shipped overnight throughout North America. Stop by our wharf and we'll pack your order to travel or click/call us when you get home.

We welcome walk-in orders—large or small—and gladly supply restaurants and caterers.

MaineLobsterDirect.com

48 UNION WHARF PORTLAND, MAINE 04101 • TOLL FREE 800.556.2783



& Barnacle Billy's, Etc.

Open Daily
FROM 11AM TO 9PM

207-646-5575 barnbilly@gmail.com
Two restaurants side by side
in Perkins Cove,
OGUNQUIT, MAINE

Scratch-made
Nice People
Totally Authentic

BULL FEENEY'S
portland's pub

773.7210 375 FORE STREET IN THE OLD PORT
[FACEBOOK.COM/BULLFEENEYS](https://www.facebook.com/BULLFEENEYS) @BULLFEENEYS

Family-Owned Old World
Butcher Shop & Market



It's Grill o'clock Somewhere!

Family-Owned, Old World
Butcher Shop & Meat Market

*We have all the delicious ingredients
to keep your winter warm & savory.*

Voted "Best of the Best" Butcher shops
in Greater Portland for the Last Three years.

Open Daily 8am-6pm • 799-3374 • 101 Ocean Street, South Portland



Tasteful Things

Oils, Vinegars & Wicked Good Stuff



A SPECIALTY FOOD SHOP

We're proud to carry the **very best** in Infused and non-infused Extra Olive Oils (Award winning) and **Balsamic Vinegars** as well as Salts from around the world, Rubs, Dippers, Italian Herb mixes, **Finishing Sauces**, and Special Oils (Sesame, French Lavender, Black Truffle and Avocado). We can share pairings, recipes and suggestions for a great meal. We also take pride in carrying locally made products,

SHOP LOCAL!

www.tastefulthingsme.com
207-577-0782

8 Depot Street, Bridgton, Maine

DINING GUIDE

\$22.95. Tue.-Sat. starting at 5 p.m. Catering always available. 337 Cumberland Ave. 772-9232, mariasrestaurant.com.

Pearl Kennebunk & Spat Oyster Cellar

is Chef Rebecca Charles's (of Pearl Oyster Bar in Greenwich Village New York fame) newest restaurant. Enjoy an elevated beach food menu, including Charles's famous re-invention of Maine's classic lobster roll. Join us for Happy Hour Wednesday, Thursday, and Sunday from 5 p.m. - 6 p.m. for \$1 oysters, \$5 wines, and well cocktails! 27 Western Ave. Kennebunk 04043. pearloysterbar.com/pearl-maine/. 204-0860

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, 12 p.m. - 10 p.m. 181 Port Rd., Kennebunk, pedros-maine.com. 967-5544

Restaurante El Corazon Mexican food from the heart. Authentic family recipes passed down through generations. We serve large and small plates and an "oversized tequila selection." Try Portland's own "Marisco" - a Mexican seafood cocktail of shrimp, bay scallops, clams, octopus, and, of course, Maine lobster. Open lunch and dinner, Tues.-Sat.

11:00 a.m.-9:00 p.m., 190 State St. Portland. elcorazonportland.com, 536-1354

Ricetta's Brick Oven Ristorante, a Maine Italian favorite since 1989, boasts a modern and family-friendly atmosphere with a versatile menu filled with delectable pizza, pasta, grill, and Italian entrees. Enjoy award-winning brick oven pizzas from hand-built ovens, grilled proteins and vegetables or gluten-free options. Using as many locally sourced ingredients as possible, there are fresh and delicious dishes for every kind of food lover! Sunday - Thursday: 11:30 am to 9 pm, Friday & Saturday: 11:30 am to 10 pm. 240 U.S. Route 1, Falmouth. 781-3100.

Sea Salt Lobster Restaurant delivers an authentic Maine dining experience using fresh, locally harvested seafood to create delicious dishes that will leave you wanting more. Visit us on Route 1 in Saco and try our fresh Maine lobster rolls, renowned Angus beefburgers, clams, haddock, or fish tacos. Open from 11 a.m.-10 p.m., 365 days a year. 660 Main St, Saco, seasaltlobsterrestaurant.com, 494-1178.

Twenty Milk Street welcomes diners with warm, intimate décor punctuated by soft lighting and a lovely brick fireplace. Located in the Historic Portland Regency Hotel, the restaurant offers Sunday brunch, breakfast, lunch, and dinner, specializing in modern American dishes with a New England flourish. We're proud to serve local produce, seafood and even beef, pork, chicken, and turkey from our own farm! 774-4200.



CONGRESS SQUARED
RESTAURANT & BAR

HAPPY HOUR
MONDAY-FRIDAY
5PM-7PM

WESTIN
HOTELS & RESORTS

WWW.CONGRESSSQUARED.COM
157 HIGH ST. • PORTLAND, ME





MAINE STATE PRISON SHOWROOM

Craftsmen Rebuilding Their Lives – Since 1824

Handcrafted Furniture • Keepsake & Jewelry Boxes • Birdhouses
Wooden Toys • Cutting Boards • Nautical Items

358 Main Street (Route 1), Thomaston, Maine
207-354-9237 • Open Daily, 9 a.m.–5 p.m.
Visit us on Facebook at MSPShowroom

Present this ad for an additional 10% off at the store.

For the
perfect
beginning

TIMELESS GIFTS
PERSONAL SERVICE

REGISTER IN-STORE AND ONLINE
TABLETOP FLATWARE GLASSWARE
KITCHENWARES LINENS
HOME GOODS

the
Kimball Shop

135 Main Street, Northeast Harbor, Maine
(800) 673-3754 kimballshop.com

