

## PORTLAND, MAINE

### FIND BOOKS

#### RABELAIS BOOKS

"Don and Sam Lindgren are really unique in their ability to combine the literature, art and personalities that are part of our food culture."  
- Stella & Guy Hernandez (Bar Lola, Portland)  
Old Port / Culinary Book Store  
86 Middle Street  
T: 207.774.1044  
www.rabelaisbooks.com

### CHEESE

#### THE CHEESE IRON

Cheese, Charcuterie, Wine and Chocolates  
200 US Route One, Suite 300  
Scarborough  
T: 207.883.4057  
www.thecheeseiron.com

### SEAFOOD

#### BROWNE TRADING COMPANY

"Always pristine seafood."  
- Chef Krista Kern Desjarlais (Bresca, Portland)  
Downtown / Seafood Purveyor & Gifts  
262 Commercial Street  
T: 207.775.7560  
www.brownetrading.com

### WALKS

#### THE EASTERN PROMENADE

"An amazing view of the bay."  
- Chef Erik Desjarlais (Formerly of Evangeline)  
East End / Park overlooking Casco Bar  
Eastern Promenade

### EAT - BREAKFAST

#### BECKY'S DINER

"Bump elbows with lobstermen and restaurant workers recovering from a rough night. The coffee is hot; the eggs are cooked right."  
- Chef Erik Desjarlais (Formerly of Evangeline)  
Downtown / American, Diner  
390 Commercial Street  
T: 207.773.7070

#### I58 PICKETT STREET CAFE

"For a bagel in New England."  
- Stella & Guy Hernandez (Bar Lola, Portland)  
South Portland / American, Bagels  
158 Pickett Street  
T: 207.799.8998

### EAT - RESTAURANTS

#### BACK BAY GRILL

"His Duck Two Ways is a lesson in flavor composition."  
- Chef Erik Desjarlais (Formerly of Evangeline)  
Bay Side / American  
65 Portland Street  
T: 207.772.8833  
www.backbaygrill.com

### EAT - RESTAURANTS

#### BAR LOLA

"Relentlessly organic and simple approach to straight-up tasty food."  
- Chef Erik Desjarlais (Formerly of Evangeline)  
East End / Contemporary American  
100 Congress Street  
T: 3207.775.5652  
www.barlola.net

#### BRESCA

"One of our top choices."  
Don and Sam Lindgren (Rabelais Books, Portland)  
"My wife, chef Krista Kern Desjarlais, cooked in some of the best kitchens in the world: Le Cirque, Gotham, and Guy Savoy."  
- Chef Erik Desjarlais (Formerly of Evangeline)  
Downtown / Italian, Provencal  
11 Middle Street  
T: 207.772.1004  
www.restaurantbresca.com

#### DUCKFAT

"Truffled ketchup, curry mayo, local Raye's mustard and even a heart stopping, liquid love sopping, duck fat gravy. Praise the lard."  
- Chef Matt Jennings (Farmstead)  
Old Port / East End / American  
43 Middle Street  
T: 207.774.8080  
www.duckfat.com

#### FIVE FIFTY-FIVE (555)

"Steve and Michelle Corry came with experience from Domaine Chandon and The French Laundry, respectively."  
- Chef Erik Desjarlais (Formerly of Evangeline)  
Downtown / New American  
555 Congress Street  
T: 207.761.0555  
www.fivefifty-five.com

#### MIYAKE

"One of Portland's jewels."  
Don and Sam Lindgren (Rabelais Books, Portland)  
Also recommended by seafood purveyors Browne Trading Company  
West End / Japanese / Sushi  
129 Spring Street  
T: 207.871.9170  
www.miyakerestaurants.com

#### FORE STREET

"Chef Sam Hayward goes to all ends of the world to find the best ingredients."  
- Chef Ana Sortun (Oleana, Cambridge)  
Downtown / New American  
288 Fore Street  
T: 207.775.2717  
www.forestreet.biz

#### HUGO'S

"The chef's tasting menu at Hugo's is always outstanding. It's for the adventurous who aren't afraid to eat a little cod sperm."  
- Chef Masa Miyake (Miyake, Pai Men Miyake, Portland)  
Downtown / American  
88 Middle Street  
T: 207.774.8538  
www.hugos.net

### EAT - RESTAURANTS

#### NOSH KITCHEN & BAR

"From the Pig Belly Reuben to the Meatloaf, to the Apocalypse Now Burger (an artery missile built from foie gras, pork belly, bacon, American cheese) these guys know how to bring the delicious."  
- Chef Erik Desjarlais (Formerly of Evangeline)  
Downtown / American cafe  
551 Congress Street  
T: 207.553.2227  
www.noshkitchenbar.com

#### PORTLAND LOBSTER COMPANY

"They have an outdoor deck right on the water, freezing cold beers, and a lobster roll worthy of a James Beard award."  
- Chef Erik Desjarlais (Formerly of Evangeline)  
Downtown / Seafood  
180 Commercial Street  
T: 207.775.2112  
www.portlandlobstercompany.com

#### THANH THANH 2

"For their raw beef salad."  
- Chef Masa Miyake (Miyake, Pai Men Miyake, Portland)  
Portland / Vietnamese  
782 Forest Avenue  
T: 207.828.1114  
www.thanhthanh2.com

### DRINK

#### THE ARMORY LOUNGE AT THE REGENCY

"Ben will pour the best Martini in Maine, and the room looks like it came from a Scooby-Doo episode. Bookshelf wallpaper, dim lighting and a lot of mahogany. We call it "The Scooby Doo Bar."  
- Chef Erik Desjarlais (Formerly of Evangeline)  
Old Port / Hotel Lounge  
20 Milk Street  
T: 207.774.4200  
www.theregency.com

#### ROSIE'S

"They have free popcorn and darts. Order the burger and ask for mayo for the fries."  
- Chef Erik Desjarlais (Formerly of Evangeline)  
Downtown / Dive Bar  
330 Fore Street  
T: 207.772.5656

#### NOVARE RES BIER CAFE

"They have Maine beers, but consider the world local. Their keg system is more complex than most computer hard drives."  
- Chef Erik Desjarlais (Formerly of Evangeline)  
Old Port District / Beer Bar  
4 Canal Plaza  
T: 207.761.2437  
www.novaresresbiercafe.com

