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Scraps

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Earth, the new restaurant opening this month at the Hidden Pond resort in Kennebunkport, is a collaboration with award-winning Boston chef Ken Oringer.

The menu will feature local seafoods and meats, as well as produce picked from the resort's on-site, 800-square-foot organic farm. All of the food will be sourced within a 50-mile radius of the restaurant, according to the owners, the Kennebunkport Resort Collection.

Entrees will include selections such as wood-roasted Maine lobster served with green curry butter and grilled lemon, and roasted line-caught black bass with garden herbs, jalapeno and Malabar spinach. Culinary cocktails using lemon balm, basil, sweet cicely and other flowers and herbs will also be on the menu.

Oringer, a James Beard award winner, has worked with Jean-George Vongerichten and other well-known chefs. He has opened five restaurants in the Boston area, including Clio and Toro. Earth will be Oringer's first restaurant outside of Boston.

The wine director at Earth will be Jen Flock, a certified sommelier and former general manager of Browne Trading Market in Portland.

Hidden Pond is located at 354 Goose Rocks Road. Earth will open daily at 5:30 p.m. For more information or reservations, call 967-9050 or go to www.hiddenpondmaine.com.

http://www.pressherald.com/life/foodanddining/scraps_2011-05-04.html