In-Room Amenities

To request an amenity, please call the Concierge at 207.371.5070
or email concierge@sebasco.com

Chilled lazy 1 ¼ pound Maine lobster cocktail with red skin Maine potato salad and roasted corn Cole slaw, fresh cut lemon wedge
$32
Ducktrap cold smoked salmon with in house made hummus, field green salad, slivered red onion, capers and fresh baked whole wheat bread
$16
Locally grown vegetable crudités with in house made dips
$12
Local and International Cheese board, five different types of cheese displayed with organic crackers and backyard beauties tomato jam
$19
Fresh fruit, a large plate of fresh cut in season fruits and berries with a side of local made honey
$13
Fresh made pastries and cookies with a bottle of chilled local milk
$15
One dozen bitter sweet chocolate covered strawberries
$24
Snack platter with assorted cheeses and smoked mild and spicy sausages
$25

Wines

-bubbles (sparkling)-
Coppola "Sofia" Blanc de Blanc, Monterey, CA…….....$42
Kenwood "Yulupa" Brut, California, CA……...$28
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-whites-
Sonoma-Cuttrer Chardonnay, Russian River Valley, CA…….……...$38
Honig Sauvignon Blanc, Napa, CA.....1/2 btl...$18…….....full btl...$30
Hogue Johannisberg Riesling, Columbia Valley, WA…….…..….$24
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-reds-
Honig Cabernet Sauvignon, Napa, CA……..1/2 btl…$30…….full btl…$58
Erath Pinot Noir, Dundee Hills, OR…….……$38
Chateau Ste. Michelle Merlot, Columbia valley, WA ……..…$28