



Spruce Point Inn in Boothbay Harbor, Maine Bucks Fads to Celebrate Fish, Farm and Forage to Table

Boothbay Harbor, Maine – At Spruce Point Inn, a favorite family resort on the coast of Maine, Executive Chef Tim Fain and his team are preparing for the 2016 season by meeting with local farmers and planning menu updates that reinforce their dedication to sourcing locally “fished, farmed and gathered” items for the Inn’s three restaurants. The Inn’s restaurants are open to the public Memorial Day through Columbus Day, featuring Maine coastal cuisine in the dining room 88, casual bistro menus in Bogie’s and seasonal oceanfront selections in the café, Deck.

Spruce Point Inn is one of those who think that farm-to-table is “yesterday” only in terms of a fundamental practice that got lost when modern frozen and processed food technology “threw the baby out with the bath water.” In the 19th century, the golden age when the great hotels and inns like Spruce Point built their reputations with discerning clientele, they depended on having their own farms in the countryside. The farms supplied them with fresh vegetables and fruits, eggs, milk, cream and butter. They relied on local butchers and the day boat agents to bring the freshest meat and seafood to their kitchen doors. Then refrigerated trucks – ironically – spoiled it all.

Today the local farmers and chefs including the culinary team at Spruce Point advocate for sustaining family farms because they support the health and welfare of our communities. The farmers, fishermen, butchers, cheesemakers and vintners who provide for Spruce Point Inn are economic, environmental and quality-of-life anchors for the entire region.

“As our guests taste the seasonal menus in 88, Bogie’s and Deck, savoring the selections from named local farms and particular types of vegetables or herbs, we hope they discover that ‘farm to table’ is not just a trend, it’s the spark that inspires our growers and chefs, gatherers and artisans,” said Spruce Point Inn General Manager Cindy Mastrella. “It’s not just farm to table; it’s farmer (lobsterman, forager, cheesemaker) to you.”

For more information visit www.sprucepointinn.com/packages. Reservations also may be made by calling 800-553-0289.

About Spruce Point Inn (www.sprucepointinn.com)

In operation for more than 100 years, Spruce Point Inn is a distinctive and historic vacation destination for travelers from all over the United States. Its relaxing facilities have long been a part of the summer community and a backdrop for delightful “oceanside memories made in Maine.” Located in the seafaring village of Boothbay Harbor, Maine (an hour north of Portland) and situated on 57 acres of stunning oceanfront and sheltering pine forest, the resort is a retreat of 56 modern guestrooms in eight lodges, 8 classic cottages, 9 Inn rooms and suites, and 4 townhouses. The convenient location, peaceful setting and spectacular coastal views have made Spruce Point Inn a premier resort for families, reunions, weddings and business events. For reservations, call 800-553-0289 or visit www.sprucepointinn.com