

Clockwise from top left:
 Idyllic views of the ocean,
 the interior of Cinque Terre,
 Portland Harbor at last light,
 Portland Head Light, Old
 Orchard Beach.

Hélène M.: 425 Fore Street,
 (207) 772-2564, www.helenem.com

J'Adore: 425 Fore Street, (207) 772-3700,
www.jadoreboutique.com

The Clown: Celebrating Life's Finer
 Arts: 123 Middle Street, (207) 756-7399

DINING:

Bull Feeney's: 375 Fore Street,
 (207) 773-7210, www.bullfeeney.com

Cinque Terre: 36 Wharf Street,
 (207) 347-6154, www.cinqueterremaine.com

David's Restaurant: 22 Monument
 Square, (207) 773-4340,
www.davidsrestaurant.com

DiMillo's Floating Restaurant: 25
 Long Wharf, (207) 772-2216,
www.dimillos.com

Portland Lobster Company: 180
 Commercial Street, (207) 775-2112,
www.portlandlobstercompany.com

The Village Café: 112 Newbury
 Street, (207) 772-5320,
www.villagecafemaine.com

WHERE TO STAY:

The Eastland Park Hotel: 157 High
 Street, (207) 775-5411,
www.eastlandparkhotel.com

Portland Harbor Hotel: 468 Fore
 Street, (207) 775-9090,
www.portlandharborhotel.com

Portland Regency: 20 Milk Street,
 (207) 774-4200, www.theregency.com

Embassy Suites Portland: 1050
 Westbrook Street, (207) 775-2200,
embassysuites.hilton.com



A TASTE OF PORTLAND

TREATING YOUR SENSES TO A GOURMET MEAL IS AN effortless venture when you visit the city of Portland, Maine. This waterfront settlement is home to some of the greatest culinary artists in the country, including Chef Lee Skawinski of Cinque Terre, who shares his recipe for Grilled Scallops with Parsnips. This dish is sure to leave your palate salivating with a strong desire to stopover in Portland and partake in a meal at Cinque Terre. RECIPE BY LEE SKAWINSKI

GRILLED SCALLOPS WITH PARSNIPS AND MICROGREENS SALAD

4	large parsnips, peeled and diced	salt and pepper
		8 large sea scallops
½	onion, julienned	3 tablespoons olive oil, divided
2	cups milk	½ lemon, juiced
1	Yukon gold potato, peeled and diced	4 ounces microgreens
		1 teaspoon balsamic vinegar

Gently simmer parsnips, onion, and milk until tender; puree. Boil and puree potato. Fold two purees together and season with salt and pepper.

Heat grill (or sauté pan) for 20 minutes to a medium-high temperature. Season scallops with salt and pepper and dress with 2 tablespoons olive oil. Cook evenly on all sides until firm.

Dress microgreens with a dash of olive oil and juice of ½ lemon.

Place puree in center of plate, place scallops to each side, and finish with microgreens. Drizzle olive oil on plate and add 1 teaspoon balsamic vinegar on top of oil. Serve.