

bresca

intimate dining and meticulous food

111 middle street. between franklin and pearl
207.772.1004 www.bresca.org
tue - sat 5:30p - close

opened in 2007. owner / chef: krista desjarlais
\$\$ - \$\$\$: mc. visa
dinner. wine / beer. reservations recommended

portland > **e07**



Bresca is a dream restaurant. Small, personal, lovingly conceived and artfully run. At *eat.shop*, we sometimes categorize, because, well, we eat in lots of restaurants and you start to see patterns. *Bresca*, in my shorthand, is a “first.” Krista, the owner / chef, has worked in Paris, Rome, NYC, Aspen and Vegas, and is therefore no stranger to a kitchen, but she’s never had her own restaurant until *Bresca*. The result is a place that feels like you dropped in at the coolest dinner party, hosted by your amazing chef friend. This is a first in my book, in many ways.

imbibe / devour:

françois chidaine montlouis sur loire brut
local honeycomb & pecorino romano
pickled quail egg & porcini mayo
braised tuscan black kale & six minute egg
beet cured gravlax
honey glazed duck breast
kerchief pasta with speck & fried duck egg
plucot financier with crème fraîche gelato

