



## FIRST

HAMACHI Rice | Yuzu | Trout Roe  
EAST COAST OYSTERS Citrus | White Verjus | Champagne Espuma  
TASTE OF FALL Seasonal Fruits & Vegetables | Hazelnut Emulsion | Petite Greens  
FOIE GRAS TERRINE Variation Of Apple | Brioche | Mint  
NEW ENGLAND CLAM CHOWDER Pearl Onion | Sourdough | Celery

## SECOND

DAY BOAT SEA SCALLOPS Celery Root | Grapefruit | Fennel  
HOUSE-MADE AGNOLOTTI Beef Short Rib | Parmesan Espuma | Parsnip  
SPANISH OCTOPUS Marble Potato | Piquillo Pepper Aioli | Chimichurri  
CODDLED HEN EGG Savoy Cabbage | Smoked Kielbasa | Gnocchi

## ENHANCEMENTS

TRUFFLE	White Alba Truffle		85
CAVIAR	Regiis Ova Osetra Caviar		55

## THIRD

HEIRLOOM GRITS Masa | Vermont Cheddar | Wild Mushrooms  
GULF OF MAINE HALIBUT Fruits De Mer | Coconut Lime Nage | Porcini Crumb  
NEW ENGLAND LOBSTER Puff Pastry | Root Vegetables | Lobster Cream  
CREEKSTONE PRIME BEEF RIBEYE Butternut Squash Spätzle | Brussels Sprouts | Sauce Au Poivre  
JAPANESE A5 WAGYU Potato Pavé | Trumpet Royale | Herb Butter *Supplement 75*

## FOURTH

CARROT CAKE Mascarpone | Graham Cracker Ice Cream | Vanilla Bean Ganache  
YUZU AND COCONUT Elderflower Sorbet | Black Tea Sponge | Bergamot Curd  
PUMPKIN ROLL Cranberry | White Chocolate Sorbet | Candied Pecan  
JIVARA CHOCOLATE TART Banana | Salted Caramel | Dulcey Espuma  
CHEF'S DAILY CHEESE SELECTION Three Varieties of Cheese | Persimmon | Honeycomb | Smoked Almonds

**FOUR COURSES** | 165      **SOMMELIER SELECT WINE PAIRINGS** | 145

Executive Chef | **Isaac Olivo**

Pastry Chef | **Whitney Stancil**

**Chatham Inn and Cuvée are dedicated to sustainability. We maintain our own gardens, beehives, and compost, support local agriculture, farming and sustainable fishing, and reduced plastic bottle use by more than 90%.**

Consumption of raw or undercooked foods such as seafood and shellfish may increase your risk of food borne illness. Please inform your server of allergies or dietary restrictions, as menu items may contain ingredients that are not listed.