



FIRST

FLUKE Kombu | Trout Roe | Persian Cucumber
EAST COAST OYSTERS Citrus | White Verjus | Meyer Lemon Purée
TASTE OF SPRING Seasonal Fruits & Vegetables | Champagne Emulsion | Petite Greens
FOIE GRAS TERRINE Quince | Puff Pastry | Spiced Cream
MANGALITSA PROSCIUTTO Blue Prawn | Sourdough | Smoked Egg Aioli

SECOND

CHATHAM MUSSELS Tuscan Kale | Chorizo | Coconut Saffron Nage
HOUSE-MADE FUSILLI PASTA Beef Ragú | Parmesan | Fine Herbs
SPANISH OCTOPUS Marble Potato | Piquillo Pepper Aioli | Chimichurri
DAY BOAT SEA SCALLOPS Crispy Polenta | Cape Cod Clams | Rosé Nage
CAROLINA QUAIL ROULADE Matzo Ball | Chicory | Nettle Consommé

ENHANCEMENTS

CAVIAR Golden Osetra (6 g.) | 55

THIRD

NEW ENGLAND LOBSTER Asparagus | Fava Beans | Potato Gnocchi
BLACK SEA BASS Swiss Chard | Pearl Onion | Edamame
WOOD FIRED TOFU Quinoa | Root Vegetables | Winter Squash
CREEKSTONE BEEF RIBEYE Jerusalem Artichoke | Broccoli Rabe | Sauce Au Poivre
JAPANESE A5 WAGYU Pomme Dauphine | Hon-Shimeji | Herb Butter *Supplement 75*

FOURTH

BLOOD ORANGE TART Buddha's Hand Sorbet | Hazelnut Sable | Tart Crust
SECKEL PEAR BUCKLE Poached Pear | Cardamom Cream | Almond Tuile
GUANAJA CHOCOLATE MOUSSE Peppermint Ice Cream | Olive Oil Cake | Hot Chocolate Tea
ESPRESSO CHEESECAKE Cinnamon Ice Cream | Date Sponge Cake | Snickerdoodle Crumble
CHEF'S DAILY CHEESE SELECTION Three Varieties of Cheese | Quince | 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.