CHEF’S SEVEN COURSE TASTING MENU
MARCH 19, 2022

FIRST
HIRAMASA  Yuzu | Sea Urchin | Boniato
Albarino, Terra Gauda Abadia San Campio ’19 - Rias Baixas, Spain

SECOND
AMBROSIA FOIE GRAS TORCHON  Almond | Pineberry | Coconut | Candy Grape
Gruner Veltliner, Pierre Sparr Grand Reserve ’19 - Alsace, France

THIRD
FARM HOUSE HEN EGG  Heritage Chicken Oyster | Morel Mushroom | Fava Beans
Pinot Noir, Elevée Bjornson Vineyard ’16 - Eola-Amity Hills, Oregon

FOURTH
HALIBUT  Porcini Crumb | Legume | Saffron Foam
Chardonnay, Olivier Leflaive Puligny-Montrachet ’18 - Burgundy, France

FIFTH
JAPANESE A5 WAGYU  Rhubarb | Haricot Vert | Stinging Nettle
Cabernet Sauvignon, ZD Reserve ’13 - Rutherford, California

SIXTH
LEMON TEA CAKE  Earl Grey | Bergamot Curd | Honey Ice Cream
Sauterne, La Fleur d’Or ’16 - Bordeaux, France

SEVENTH
GUANAJA CHOCOLATE HAZELNUT  Chantilly Cream | Espresso Fudge | Chocolate Mint
Late Harvest Semillon/Sauvignon Blanc, Far Niente Dolce ’14 - Napa Valley, California

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. 03.18