

ROSÉ WINE DINNER
CHÂTEAU D'ESCLANS
6 PM | APRIL 5TH 2023

"ASPARAGUS LILY"

Frisée | Spring Peas | Meyer Lemon
The Beach by Whispering Angel, 2021

"DAY BOAT SCALLOPS"

Wellfleet Oyster | Herb Crumb | Rosé Nage
Whispering Angel, 2021

"BLACK SEA BASS"

Wild Ramp | Morel Mushroom | Fava Bean
Châteaux D'Esclans, 2021

"CAROLINA QUAIL"

Nettle Consommé | Matzo | Swiss Chard
Rock Angel, 2021

"GOAT'S MILK CHEESECAKE"

Pickled Rhubarb | Candied Walnut | Honey Ice Cream
Garrus, 2019

"MIGNARDISES"

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%.

\$195 | per person
plus tax and gratuity

