



## CHEF'S SEVEN COURSE TASTING MENU

### FIRST

HAMACHI Rice | Yuzu | Trout Roe  
*Albariño, Garzoñ Single Vineyard, Garzoñ, Uruguay 2020*

### SECOND

DAY BOAT SEA SCALLOPS Celery Root | Grapefruit | Fennel  
*Chardonnay, Domaine De Las Folie 'Clos La Folie', Rully, Burgundy, France 2020*

### THIRD

HOUSE-MADE SPAGHETTI Beef Ragù | Mirepoix | Parmesan  
*Chianti Classico, Castello Di Volpaia, Chianti, Tuscany, Italy 2019*

### FOURTH

STEELHEAD TROUT Fruits De Mer | Coconut Lime Nage | Shishito Pepper  
*Chardonnay, Far Niente, Napa Valley, California, U.S.A. 2021*

### FIFTH

JAPANESE A5 WAGYU Potato Pavé | Trumpet Royale | Herb Butter  
*Cabernet, Sauvignon, ZD, Rutherford, Napa Valley, California, U.S.A. 2019*

### SIXTH

YUZU AND COCONUT Elderflower Sorbet | Black Tea Sponge | Bergamot Curd  
*Sauterne, La Fleur Renaissance, Bordeaux, France 2019*

### SEVENTH

GUANAJA PEANUT CARAMEL Dark Chocolate Crumb | Salted Caramel Ice Cream | Cranberry  
*Late Harvest Sauvignon Blanc/Semillon, Far Niente 'Dolce', Napa Valley, California, U.S.A. 2014*

SEVEN COURSES | 225

SOMMELIER SELECT WINE PAIRINGS | 185

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.