FIRST
HIRAMASA   Yuzu | Sea Urchin | Boniato
EAST COAST OYSTERS   Cavaillon Melon | White Verjus | Champagne Espuma
TASTE OF SPRING   Seasonal Fruits & Vegetables | Hazelnut Emulsion | Petite Greens
AMBROSIA FOIE GRAS TORCHON   Almond | Pineberry | Coconut | Candy Grape
PROVENÇAL WHITE ASPARAGUS   Golden Osetra | Iberico | Pomme Soufflé | Spring Onion Cream

SECOND
SPANISH OCTOPUS   Fennel | Salsify | Squid Ink
DIVER SEA SCALLOPS   Manda Rosa Mandarin | Berkshire Mint | Baby Artichoke
HOUSE MADE SPAGHETTI   Sheep’s Milk Curd | Sorrel | Black Trumpet Mushroom
WOOD FIRED HERITAGE POUSSIN   Fava Beans | Morel Mushroom | Herb Rub
WAGYU BEEF SHABU SHABU   PineTea Dashi | Smoked Egg | Miners Lettuce

THIRD
KENNEBEC POTATO   Pearl Onion | Bulgar | Rye | Dill Cream
BLACK SEA BASS   Kabocha Squash | Spring Peas | Brown Butter Emulsion
NEW ENGLAND LOBSTER   Cauliflower | Citrus | Brandy Cream
MILK FED PORCELET RIBS   Tokyo Turnip | Legume | Lexington Sauce
DRY AGED BEEF RIBEYE   Green Asparagus | Crispy Onion | Sauce Béarnaise
JAPANESE A5 WAGYU   Rhubarb | Haricot Vert | Stinging Nettle   Supplement 65

FOURTH
MOLASSES OLIVE OIL CAKE   Mascarpone | Sweet Potato | Red Verjus
BANANA MOUSSE   Ginger Cream | Vanilla Bean Ice Cream | White Chocolate
CARAMELIZED WHITE CHOCOLATE TART   Blueberry Purée | Cajeta | Hazelnut Toffee
HIBISCUS PANNA COTTA   Blood Orange Espuma | Cinnamon Tuile | Elderflower Sorbet
CHEF’S DAILY CHEESE SELECTION   Three Varieties of Cheese | Quince | Honeycomb | Smoked Almonds

FOUR COURSES   |   155
SOMMELIER SELECT WINE PAIRINGS   |   125

Executive Chef | Isaac Olivo  Executive Sous Chef | Carlos Morocho  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. 03.22