FIRST
BLUEFIN TUNA  Avocado Mousse | Trout Roe | Sweet Potato
EAST COAST OYSTERS  Persian Cucumber | Rose | Red Verjus
TASTE OF SUMMER  Seasonal Fruits & Vegetables | Hazelnut Emulsion | Petite Greens
FOIE GRAS TORCHON  Cherry | Cocoa Nib | Peanut
HEIRLOOM TOMATO  Sherry | Feta | Sea Salt

SECOND
DAY BOAT SEA SCALLOPS  Corn | Blueberry | Serrano Chili
HOUSE MADE RIGATONI  Alpha Tolman | Eggplant | Petite Squash
HERITAGE RED HEN  Buttermilk Ranch | Hen Of The Wood | Mizuna
SPANISH OCTOPUS  Harissa | Farm House Yogurt | Stone Fruit
VEAL SWEET BREAD  Heirloom Beets | Crème Fraîche | Walnut

ENHANCEMENTS
TRUFFLE  Shaved Black Truffle  |  45
CAVIAR  Regiis Ova Osetra Caviar  |  55

THIRD
ACQUERELLO PORRIDGE  Summer Vegetables | Fine Herbs | Gochujang BBQ
GULF OF MAINE HALIBUT  Porcini Crumb | Fruits De Mer | Brown Butter
NEW ENGLAND LOBSTER  Cavaillon Melon | Champagne | Calvisius Caviar
CREEKSTONE PRIME BEEF RIBEYE  Herb Butter | Pommes Soufflées | Onion Cream
JAPANESE A-5 WAGYU  Pommes Dauphine | Shishito Pepper | Chimichurri  Supplement 75

FOURTH
CARROT CAKE  Mascarpone | Graham Cracker Ice Cream | Vanilla Bean Ganache
YUZU AND COCONUT  Elderflower Sorbet | Black Tea Sponge | Bergamot Curd
BLUEBERRY CARDAMON TORTE  Vanilla Ice Cream | Blueberry Coulis | Cardamom Cream
JIVARA CHOCOLATE POP  Passion Fruit | Malted Milk | Chocolate Olive Oil Cake
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.