



AMUSE BOUCHE

TARTARE OF DRY AGED BEEF & YELLOWFIN TUNA
farm kimchi, miso vinaigrette, crispy potato

JONAH CRAB LOUIE
petite lettuces, pickled onion, cherry tomato

SEAWEED ROASTED HALIBUT
charred cabbage, lemon- seaweed butter, caviar

DRY AGED RIBEYE
butter poached lobster, baby carrot, wild mushroom

DARK CHOCOLATE PAVE
cocoa meringue, caramelized milk chocolate sorbet, praline coffee sauce

MIGNARDISES

Wine Pairings by Chatham Bars Inn Sommelier Team