

Chatham Bars Inn

Prix Fixe Dinner

Choose Three Courses for \$43 or Two Courses for \$33

Additional charge for suggested wine pairings

Starters

HEIRLOOM BEET

*bacon & blue cheese foam, candied walnuts
Borgo Boschetto Pinot Grigio, Friuli 10.*

BUTTERNUT SQUASH BISQUE

*toasted pumpkin seed, nutmeg cream
Esser Chardonnay, California 12.*

BABY MIXED GREENS

*shaved radish, truffle cheese straw, blood orange vinaigrette
Dom. L'Aumonier Sauvignon Blanc, Loire 13.*

BAKED LOCAL OYSTERS

*vermouth braised celery, hollandaise sauce
Karl Erbes Riesling, Rheinessen 10.*

Entrées

BUTTERNUT SQUASH AGNOLOTTI

*amaretti cookies, fried sage, brown butter cream
Dom. Brunet Pinot Noir 13.*

YELLOW FIN TUNA

*baby bok choy, petite carrots, dashi broth
Giesen Sauvignon Blanc, Marlborough, Australia 12.*

PAN SEARED SCALLOPS

*shrimp chorizo risotto, tomato fennel broth
Dom. L'Aumonier Sauvignon Blanc 13.*

LOBSTER ROCKFELLER

*11/2 lb. lobster stuffed with creamed spinach and brioche
additional \$10*

PAN SEARED

*Free Range Chicken Breast
braised red cabbage, crispy spaetzle, natural jus
Huntington MerloL California 11.*

GRILLED FILET OF BEEF

*potato puree, roasted cauliflower, red wine jus
Esser Cabernet Sauvignon, California 12.*

Desserts

COFFEE, LIGHT AND SWEET WITH CREAM

coffee pannacotta, reduced coffee gelee, orange mascarpone cream

MIDNIGHT SNACK DREAM

flourless chocolate crunch cake, amaretto ice cream

CARAMEL APPLE

caramel mousse, walnut biscuit, burnt cinnamon ice cream

BRULEE BAR

vanilla, double chocolate, white chocolate espresso