



OPUS ONE

Wine Dinner at Chatham Bars Inn

On Arrival

Napa Valley & Northeast Cheeses, Sliced Serrano Ham
served in Chatham Bars Inn's Award Winning Wine Cellar

Amuse Bouche

Oyster and Caviar

Chatham Oyster, Osetra caviar, Champagne Granite, Absinthe spritz.

First Course

Butter-Poached Lobster with Autumn Squash Chawanmushi
Poached Lobster Tail, Kabocha Chawanmushi, Sage Cured Lobster Roe,
Preserved Lemon Foam.

Wine Pairing: Ruinart, Champagne Brut Blanc de Blancs

Second Course

White Truffle Risotto with Aged Parmesan
Risotto, White Alba Truffles, Aged Parmesan, Duck Yolk, Duck Prosciutto.
Wine Pairing: Joseph Drouhin, Puligny-Montrachet (2022)

Intermezzo

Cranberry Kombucha Dragons breath cookie

Third Course

Roast Duck Breast with Blackberry Gastrique
Duck Breast, Blackberry Gastrique, Beet, Shiso, Kale.
Wine Pairing: Opus One, Red Blend Napa Valley (2021)

Fourth Course

Wagyu Beef Ribcap with Foie Gras and Black Truffle
In the style of "tournedos Rossini", Wagyu Ribcap. Black Truffle,
Foie Gras Ganache Stuffed Pommes Souffles.
Wine Pairing: Opus One, Red Blend Napa Valley (2010)

Dessert

Hazelnut Chocolate Opulence.
Lemon Jam, Cocoa Nib, Sarsaparilla.
Wine Pairing: Opus One, Overture Red Blend Napa Valley (2021)