



TASTING MENU
Spring 2025



At THE CHASTAIN we believe that
"great food does not start in the
kitchen; it starts with the soil, and the
seeds that are sown."

- Executive Chef Christopher Grossman

Fettuccine Alfredo

Lemon Creme Fraiche

Chive, Green Garlic, Ossetra Caviar

Stephane Regnault, Chromatique, Blanc de Blancs, Champagne, FR, MV
or

Krug, Brut, Grande Cuvée Ed. 169, Champagne, FR MV (+55)

Hot Smoked Ora King Salmon

Whitefish Chowder, Potato Mousse

Smoked Potato Skins, Roe

Dill, Brandade

Chene Bleu, "Le Rose", Grenache Blend, Vaucluse, FR '23

Lobster Socarrat

Miso Aioli, XO, Fines Herbs

Viña Otano, Grand Reserva Blanco, Rioja '15

{INTERMEZZO}

Strawberry Gazpacho

Cilantro

Merguez Stuffed Lamb Rack

Black Garlic Romesco

Garden Brassica Blossoms

Sultana Coriander

C.V.N.E. Imperial Reserva, Tempranillo, Rioja '19

Strawberry Shortcake

Fennel Pollen Polenta Shortcake

Burnt Strawberries

Mascarpone Cream, Fennel Fronds

Bruliam, Late Harvest Viognier, Sonoma USA '22



THE CHASTAIN

CULINARY | GARDEN MAP

