



THE CHASTAIN

New year’s Eve - 2025

Baywater Indigo Oysters <i>{supplement 20}</i> <i>Green Tomato Mignonette</i>	Beef Tallow Tater Tots <i>{supplement 28}</i> <i>Creme Fraiche, Chives, Ossetra Caviar</i> <i>Piaff, Brut, Champ., Fra.</i>
FIRST <i>Choice of:</i> Maine Lobster Bisque <i>“Charleston Ice Cream”, Fine Herbs, Maine Lobster</i> <i>Sylvaine & Alain Normand, Burg., Fr. ‘22</i> Rabbit Roulade <i>Rabbit Italian Sausage, Gnocchi, Butternut Squash, Cognac Sage Brown Butter</i> <i>Maitre de Chai, Chen. Blanc, Clarksburg, Cal., USA., ‘21</i> Nantucket Bay Scallop “Rockefeller” <i>Black Truffle & Tallow Sunchoke Puree, Garlic Braised Kale, Garlic Crumbs</i> <i>La Onda, “Amor Amarillo”, Semillon & Sauvignon Blanc, Yuba, Cal, USA, ‘18</i> King Crab & Blue Crab Cake <i>Citrumelo Aioli, Fennel & Celery Salad</i> <i>Comte Leloup, Muscadet, Loire, Fr</i> Yellowfin Tuna Tartare <i>Black Rice Chips, Scallion Sesame Salad, Garden Ginger, Yuzu Kosho, Miso</i> <i>Columna, Albariño, Rias Baixas, Spain, ‘21</i> Fettuccine Alfredo <i>Smoked Trout Creme Fraiche, Chive, Ossetra Caviar, Pumpkin</i>	
Young Sprouts Salad <i>Sunflower Sprouts, Pea Shoots</i> <i>Dill, Ricotta, Lemon Vinaigrette</i> <i>Kuranui, Sauv. Blanc, Marl., N. Zea. ‘22</i>	Perigord Black Truffle Risotto <i>{supplement 25}</i> <i>Sweet Grass Dairy Green Hill Mousse</i> <i>Piaff, Brut, Champ., Fra.</i>
MAIN <i>Choice of:</i> Black Pepper Crusted Rohan Duck <i>Duck Mortadella, Beet Cherry, Roasted Parsnip</i> <i>Tart Cherry, Pistachio, Black Garlic Farro</i> <i>Damilano, Nebbiolo, Barolo, Piedmont, Ita. ‘19</i> Chatel Farms Beef Tenderloin <i>or</i> Japanese A5 Wagyu Ribeye <i>{supplement 50}</i> <i>Fondant Potato, Hickory Hill Baby Carrot, Grilled Maitake</i> <i>Red Wine Braised Wagyu, Grilled Garden Onion, Black Truffle Jus</i> <i>Cain “Cuvée”, Merlot Blend, Napa, USA NV13</i> Harissa Marinated Rack of Border Springs Lamb <i>Olive Oil Fried Brassicas, Carrot Falafel, Agnelletta</i> <i>White Acre Pea Hummus, Grilled Sweet Peppers</i> <i>Marqués de Murrieta, “Reserva”, Temp. Blend, Rioja, Spa. ‘17</i> Pan Roasted Gulf Snapper <i>Melted Leeks, Green Goddess Potato Purée, Champagne & Caviar Beurre Blanc</i> <i>Alexana, Chard., “Terroir Series”, Willamette, Or., USA, ‘15</i> Maine Lobster “Thermidor” <i>Black Truffle Tortellini, Black Trumpet Mushrooms, Baby Spinach</i> <i>Sherry Soubise</i> <i>Chene Blue, Grenache Blend, Vaucluse, Fr. ‘22</i> DESSERT <i>Choice of:</i> TBD ***** <i>Kopke, 20yr Tawny, Oporto, Portugal</i> TBD ***** <i>Cha, St. Vincent, Sauternes, Bord., Fra. ‘16</i> Flight of Cheese TBD ***** <i>Dumagin, Ratafia de Champagne</i>	

\$175 per person

Executive Chef - Christopher Grossman | Executive Pastry Chef Christian Castillo

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.