



Rosé Our Way Family Style Clambake Menu

Welcome reception with Chatham Bars Inn Private Label
Ultimate Provence Rosé

Passed Hors d'oeuvres

Endive. Farm Honey. Whipped Goat Cheese. Dukkah.
Chatham Oysters. Rosé Granita. Shaved Grape.
Steak Tartare. Charred Onion Aioli. Farm Scallion. Sesame Cone.

First Course

CBI Farm Vegetable Crudites with spring onion dip
Chatham Oysters barrel aged red wine mignonette
Shrimp Cocktail served with cocktail sauce

Second Course

CBI Farmer's Salad & champagne vinaigrette
New England Clam Chowder oyster crackers & chives
Chatham Steamers natural broth & drawn butter
Cornbread with whipped maple butter

Main Course

Steamed 1.5lb. Cape Cod Lobsters
Marinated Steak Tips with chimichurri
New Potatoes with roasted garlic
Grilled Portuguese Linguica
Sweet Corn with salted Vermont butter

Dessert

Strawberry Shortcake
"S'mores by the Fire"

