



The Chef's Table

an intimate signature event
with Chef Franco Paterno

SAMPLE MENU

First Course

Chilled 1/2 Lobster

Black garlic aioli, red watercress, lemon balm, roasted squash

Second Course

Short Rib and Scallop

Celeriac, salsify, sweet potatoes, Szechuan pepper

Third Course

Monkfish

Potatoes Anna, sun chokes, mushrooms, bordelaise

Fourth Course

Sweetened Rouquefort Panna Cotta

Strawberry pearls, fig balsamic jam, spiced walnuts



For more information, please contact our Catering and Sales Team
at (401) 553-0400 or visit www.marriottprovidence.com/theprovidencechefstable