

The 
Chef's Table
an Intimate Signature Event
with Chef Franco Paterno



Course 1

Tuna Crudo

Black sesame puree, radish, avocado,
tobiko, citrus gastrique

Course 2

Johnny Cakes

Creole shrimp, jicama slaw, cilantro

Course 3

Pt Judith Cuttlefish

Crab stuffed, crispy tentacles, mint, peas

Course 4

Salmon

Corn broth, haricot vert,
beets, cilantro oil

Course 5

Duck

Mandarin kumquat glaze,
toasted jasmine rice, kohlrabi slaw

Course 6

Roquefort

Fig balsamic jam, spiced walnuts,
strawberry pearls

Course 7

Lemon Blueberry Tartlet

Ginger thyme syrup, whipped cream,
mint, blueberry coulis

