



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

Bluefin Grille

FIRST COURSE

Roasted Tomato Consommé

Turnip, cress, poached quail egg, smoked mussel mousse

SECOND COURSE

Grilled Octopus

Olives, basil pistou, chorizo

THIRD COURSE

Monkfish

Potatoes Anna, sun chokes, mushrooms, lobster bordelaise

FOURTH COURSE

Short Rib

Celeriac, salsify, sweet potatoes, Szechuan pepper

FIFTH COURSE

Zucchini Cake

Dark chocolate, sweet Thai basil cream, Squash blossom