

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



Course 1

Watermelon Gazpacho

Jonah crab, cilantro, cucumber,
pickled rind

Course 2

Little Gem Lettuce

Chunky pistachio butter, granny smith
vinaigrette, orange duck cracklings

Course 3

Pea Agnolotti

Parmesan, patty pans, bulls blood

Course 4

Tuna

Szechuan peppercorn crusted, preserved
lemon + bacon compote,
grilled cabbage salad

Course 5

New York Strip

Twice baked fingerlings, arugula,
balsamic onions, Marriott butter

Course 6

Talleggio

Mushroom caponata,
truffled micro salad,
blackberry + black currant preserve

Course 7

Chocolate Trio

White mousse, Milk lollipop,
Dark pot de crème

