



The  **Table**
an Intimate Signature Event
with Chef Franco Paterno

FIRST COURSE

Asparagus Salad

White + green + purple, smoked
hollandaise, quinoa,
crisp prosciutto

SECOND COURSE

Littlenecks and Escargot

Black garlic butter, crostini,
tarragon, lemon balm



THIRD COURSE

Carolina Trout

Beluga lentils, confit carrot,
fine herb salad,
truffled brown butter foam

FOURTH COURSE

Lamb

Rack + sausage + tongue,
cassoulet, Brussel sprout salad

FIFTH COURSE

Spiced Pear Tatin

Crème fraiche ice cream,
caramel, flaky pastry