

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



Course 1

Soba Noodles

Miso vinaigrette, peanuts, fried cauliflower, carrot, enoki, cilantro

Course 2

Cured Salmon

Corn, littlenecks, potato, thyme oil, garlic scapes, chowder essence

Course 3

Squab

5 spice, pineapple, bok choy + savoy, natural reduction

Course 4

Pretzel Crusted Scallops

Root beer glaze, fava succotash, roasted cherry tomatoes

Course 5

Pork Rolade

Loin + shoulder, port reduction, charred spinach, beet mash

Course 6

Strawberry Rhubarb Pie

Whipped sour cream, ginger, almonds

Course 7

Lemon Granita

Lemon verbena, mint, smoked cucumber

