

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



FIRST COURSE

Salt Cod Cakes

Bacon + parsnip marmalade,
charred tomato puree

SECOND COURSE

Fusilli Ramp pesto,
mushrooms, artichoke



THIRD COURSE

Curry Poached Lobster

Chic pea stew, lebneh, micro mint

FORTH COURSE

Filet Mignon

Sweet potatoes, malted glaze,
Cascade hop foam, squashes

FIFTH COURSE

Almond Cake

Pomegranate, tres leche ice cream