BROWN FACULTY CLUB PRESENTS

CHEF’S TABLE DINNER

Thursday, June 7th
6:00 - 8:00pm

Featuring Chef Dave
4 Courses | $40/pp

For reservations please call: (401) 863-3023
The Brown Faculty Club
One Bannister Street, Providence, RI 02912

Beverage service, taxes and our services are additional.
Chef’s Table Dinner Series
Thursday, June 7, 2018
Featured by Chef Dave Chabot

Opening Act
Ninigret Pond Oyster on the Half Shell | Garden Radish Mignonette

First Set
Double Fish Consommé | Little Neck Clams | Baby Yukon Gold Potato | Grilled Scallion | Micro Celery | Baby Clam Fritter

Second Set
Braised Atlantic Halibut | Butter Poached Lobster | Lobster Saffron Nage | Smashed Narragansett Red Potato | Grilled Baby Zucchini &
Cast Iron Seared 8 Hour Cabernet Sauvignon Braised Beef Brisket | Rhode Island Oyster Mushroom | Szechuan Peppered Pan Sauce | Atwells Golds Layered Potato Galette

Encore
Espresso Ice Cream | Chocolate Covered Bacon | Candied Lemon Cream