



# Le Petit Chef

AN IMMERSIVE DINING EXPERIENCE

## FIRST COURSE

### Burrata

Whipped Ricotta | Heirloom Tomatoes | Frico |  
Balsamic | Basil Oil | Smoked Salt  
*Whispering Angel, Rosé, Côtes De Provence, 2021*

## SECOND COURSE

### Chilled Maine Lobster

Shaved Fennel | Citrus Supremes |  
Blood Orange Vinaigrette | Tarragon Aioli | Sorrel  
*Matua, Sauvignon Blanc, Marlborough, 2021*

## THIRD COURSE

### Beef Short Ribs

Patatas Bravas | Grilled Asparagus | Chimichurri |  
Smoked Paprika Aioli  
*The Stag, Cabernet Sauvignon, Paso Robles, 2019*

## DESSERT

### Matcha Coconut Espresso Fusion

Chocolate Breton | Matcha Gelato | Crunchy Coconut  
Daquoise | Raspberry | Matcha Marshmallow |  
Warm Espresso Ganache

All charges are subject to a 15% service charge and 10% administrative fee.

An 8.875% NY State sales tax also applies to all charges.

The 15% service charge will be distributed to service staff for the event.

The 10% administrative fee will be retained by the Hotel,

B&C Operator and/or Hotel Operator for administrative or other costs

and will not be distributed to service staff.

All menu prices, fees, charges and taxes are subject to change without notice.

OTHER THAN AS NOTED HERE, NO OTHER CHARGES ON THIS CONTRACT ARE PURPORTED OR INTENDED TO BE

A GRATUITY FOR THE SERVICE STAFF AND NO CHARGES OTHER THAN THE 15% SERVICE CHARGE WILL BE

DISTRIBUTED TO THE SERVICE STAFF AS A GRATUITY.

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