



Chefs Table

“La bonne cuisine est la base du véritable bonheur”
A. Escoffier

Please keep in mind that all of our offerings are dependent on availability of fresh, seasonal ingredients.
Therefore our menu is subject to change.

December 3, 2010

Appetizer Course:	Pan Seared Foie-Gras with Toast Points
Intermezzo:	Sorbet
Main Course:	Duo of Beef: Braised Short Ribs in Red Wine with Parsnip-Celeriac Mousseline, Flat Iron Steak with Roasted Portabella Mushroom and Confit of Shallots.
Dessert:	Egg Nog Soufflé with Spiced Butter Rum Sauce