



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.

November 12, 2010

Appetizer Course:	Butternut Squash Soup with Exotic Spices, Apples, and Cilantro Sauce
Intermezzo:	Sorbet
Main Course:	Black Angus Filet Mignon Rossini with Madeira Wine Sauce, Gratin Potatoes, and Braised Belgium Endive
Dessert:	Brennan's Bananas Foster served over Homemade Vanilla-Bean Ice Cream