



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 19, 2010

- Appetizer Course: Eggplant, Tomato, and Goat Cheese Tart
- Intermezzo: Sorbet
- Main Course: Potato Wrapped Sea Bass with Barolo Sauce served on a bed of Leek Fondue
- Dessert: Chestnut Parfait, Biscuits with Oven-Roasted Bosc Pears and Candied Orange Peel