



Chefs Table

“La bonne cuisine est la base du veritable 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 5, 2010

- Appetizer Course: Gruyere Cheese Soufflé with Prosciutto-Chive Cream
- Intermezzo: Sorbet
- Main Course: Escolar and Seared American Kobe Beef (Korean BBQ Style)
fresh Kim Chi, Lemon-Brown Butter Emulsion, and Scallion Potatoes
- Dessert: Soft Chocolate Ganache, Corn Feuillantine, and Praline Cream with
Sweet Corn Sorbet