



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.

October 1, 2010

Appetizer Course:	Diver Sea Scallops in Polenta Crust with Saffron Broth
Intermezzo:	Sorbet
Main Course:	Barely Cooked Wild Alaskan Salmon with Snow Peas, Enoki Mushroom Salad, and Sweet Pea Wasabi
Dessert:	Frozen Grand Marnier Soufflés with Raspberry Coulis