



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.

October 15, 2010

- Appetizer Course: Wedge of Baked Brie with Tomatillo Salsa and Focaccia Bread
- Intermezzo: Sorbet
- Main Course: Cider-Brined Farm-to-Market Whole Roasted Pork Loin Chop with
Bacon, Pomegranate, and Pistachio relish. Served with shaved
Brussels Sprouts, and Cider Jus
- Dessert: Fresh Pumpkin Crème Brûlée with Stewed Valley Cherries