



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 22, 2010

- Appetizer Course: Baked Blue Point Oysters Rockefeller Gratin
- Intermezzo: Sorbet
- Main Course: Seared Ahi Tuna, Grade 1, wrapped in Pancetta Bacon with Bordeaux Red Wine Sauce, Colcannon Potatoes, and grilled Green and White Asparagus
- Dessert: Layered Carrot Cake with Cream Cheese Filling. Served with Candied Walnut Ice Cream, Cream Cheese Ice Cream, and Carrot Sorbet