



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 29, 2010

- Appetizer Course: Trio of Tuna Tartars: Jalapeno-Ginger, Spicy Red Chili, and Shiitake-White Soy
- Intermezzo: Sorbet
- Main Course: Duo of Veal: Veal Loin Saltimbocca, Veal Cheeks Layered on Creamy White Truffle Polenta with Confit of Tomato
- Dessert: White Chocolate-Banana Cream Pie