



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.

September 24, 2010

- Appetizer Course: Baked Cream of Onion and Apple Soup with Gruyère Cheese and Calvados
- Intermezzo: Sorbet
- Main Course: Quail Stuffed with Wild Rice, Water Chestnuts, and Apple with Apple Cider Vinegar Emulsion. Served with Broccoli Stuffed Tomato Confit.
- Dessert: Chocolate Hazelnut Torte with Cappuccino Ice Cream