



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.

January 23, 2009

- Appetizer Course: Vol-au-vent of smoked wild mushrooms fricasse with glace de viande
- Intermezzo: Sorbet
- Main Course: Apple smoked bacon wrapped Montana angus beef tenderloin with herb stuffing; served with Yukon potato pave and sauce bordelaise
- Dessert: Individual Valrhona chocolate lava cake with fresh strawberry coulis
Homemade cookies and chocolate dipped strawberries