



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.

April 24, 2009

- Appetizer Course: Ricotta gnocchi with white truffle oil and creamed Parmesan cheese sauce
- Intermezzo: Sorbet
- Main Course: Fresh Atlantic sole stuffed with Alaskan king crab legs, artichokes confit, parsley beurre fondue
- Dessert: Bittersweet chocolate cake, caramel corn ice cream and caramel sauce