



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 30, 2009

- Appetizer Course: Grilled crispy crab cake with grilled pineapple salsa and spicy butter sauce
- Intermezzo: Sorbet
- Main Course: Duo of Montana Angus beef: short ribs braised, with parsnip-celeriac mousseline and peppered shallot confit; grilled flat iron steak with roasted portabella mushrooms and caramelized Yukon gold potatoes
- Dessert: Classic crème brulee with stewed mixed berries
Homemade cookies and chocolate dipped strawberries