



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.

February 13, 2009

Appetizer Course:	Maine lobster crepe with fresh carrot – ginger emulsion
Intermezzo:	Sorbet
Main Course:	Marinated Montana angus double rib eye steak with chimichurri sauce; creamed stilton spinach and garlic mashed potatoes
Dessert:	Grand marinier soufflés, with chocolaté caramel sauce Homemade cookies with chocolate dipped strawberries