



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 20, 2009

- Appetizer Course: Gulf shrimp de joghne: butter compound of shallots, taragon, cayenne, and lemon juice. fresh bread crumbs and sherry wine, served with creamy white truffle oil polenta
- Intermezzo: Sorbet
- Main Course: Grilled Montana angus tenderloin (chateau briand style) Henry IV with sauce foyot. Served with english peas francaise stuffed in beefsteak tomato and herbed tamura fries
- Dessert: Strawberries Romanoff: classic presentation of grand marnier macerated strawberries, homemade vanilla bean ice cream and whipped cream  
Homemade cookies with chocolate dipped strawberries