



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 27, 2009

- Appetizer Course: Wedged baked brie, with cilantro salsa, roasted garlic with focaccia bread
- Intermezzo: Sorbet
- Main Course: Bass filets baked in parchment with fennel – truffle sauce, with braised Belgium endive and creamy polenta served with white truffle oil
- Dessert: Crepes suzette with homemade creamsicle ice cream
Homemade cookies with chocolate dipped strawberries