



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 6, 2009

- Appetizer Course: Glazed sea scallop with caper almond shallot topping on a bed of mako soba noodles
- Intermezzo: Sorbet
- Main Course: Hard cider brined "farm to market" pork loin chop with braised bacon,
pomegranate molasses with pistachio, pomegranate relish, potato pancake.
Served with shaved brussel sprouts and cider jus
- Dessert: Classic apple tart tatin with homemade vanilla ice cream.
Homemade cookies with chocolate dipped strawberries