



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.

March 20, 2009

- Appetizer Course:      Lemon thyme scented shrimp with pepperade and parmesan twilles
- Intermezzo:              Sorbet
- Main Course:             Duo of veal : osso buco and veal check ravioli with lemon and parmesan relish
- Dessert:                  Chocolate cherry shortcakes served with homemade cookies and  
chocolate dipped strawberries