



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 6, 2009

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| Appetizer Course: | Seared tuna palliard and verbena Israeli cous-cous with herb tomato vinaigrette and lobster gelee |
| Intermezzo: | Sorbet |
| Main Course: | Coffee rubbed flat irons with ancho – mushroom sauce with tamura steak fries |
| Dessert: | Peanut caramel sundae with tapioca, served with homemade cookies and chocolate dipped strawberries |