



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.

April 17, 2009

- Appetizer Course: Baked cream of onion and apple soup with gruyere cheese and calvados liquor
- Intermezzo: Sorbet
- Main Course: Montana angus filet mignon with bleu cheese crust, port wine sauce and béarnaise, with yukon potatoes sablees
- Dessert: Cream puffs with vanilla Ice cream and chocolate sauce, served with homemade cookies and chocolate dipped strawberries