



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 3, 2009

- Appetizer Course: Smoked shrimp cakes with roasted corn and poblano relish and cilantro vinaigrette
- Intermezzo: Sorbet
- Main Course: Marrow and porcini crusted pave of filet mignon with garlic mashed potatoes
- Dessert: Apricot souffle with raspberry coulis, served with homemade cookies and chocolate dipped strawberries