



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.

May 1, 2009

Appetizer Course:	Coquilles St. Jacques
Intermezzo :	Sorbet
Main Course :	Crisp wild king salmon paupiette in a Oregon pinot noir sauce on a bed of fondue leeks
Dessert:	Individual valrhona chocolate lava cakes with fresh strawberry coulis, served with homemade cookies and chocolate dipped strawberries