



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 8, 2009

- Appetizer Course: Maine lobster crepe with fresh carrot- ginger emulsion
- Intermezzo: Sorbet
- Main Course: Pan – roasted pheasant breast, spring onions, prunes in armagnac, braised bacon, and spinach with Lorraine's potato pancakes.
- Dessert: Heather Ho's lemon meringue ice box cake served with homemade cookies and chocolate dipped strawberries