

ESCOFFIER ROOM

2009 ECSCA NCC DINNER MENU

Friday, November 6, 2009

Appetizers / Salads

Mesclun Salad with warm goat cheese on a crouton

Soup Course

Crème de Carottes au Gingembre

Cream of Carrots with Ginger

Main Course

Filet de Boeuf Wellington Sauce Madère

**Beef Tenderloin in Crust, Madiera Sauce - Seasonal Mushroom Ragout -
Seasonal Vegetables**

Medallion de Saumon a l'Oseille

**Salmon medallion with Sorrel Sauce - Truffled Whipped Potatoes - Wilted
Baby Spinach Provencale**

**(All main course selections are served with Chef's choice of seasonal
vegetables and starch.)**

Dessert

Ganaché au Chocolat et Grand Marnier

Chocolate Grand Marnier Torte

Café, Thé

Coffee, Tea