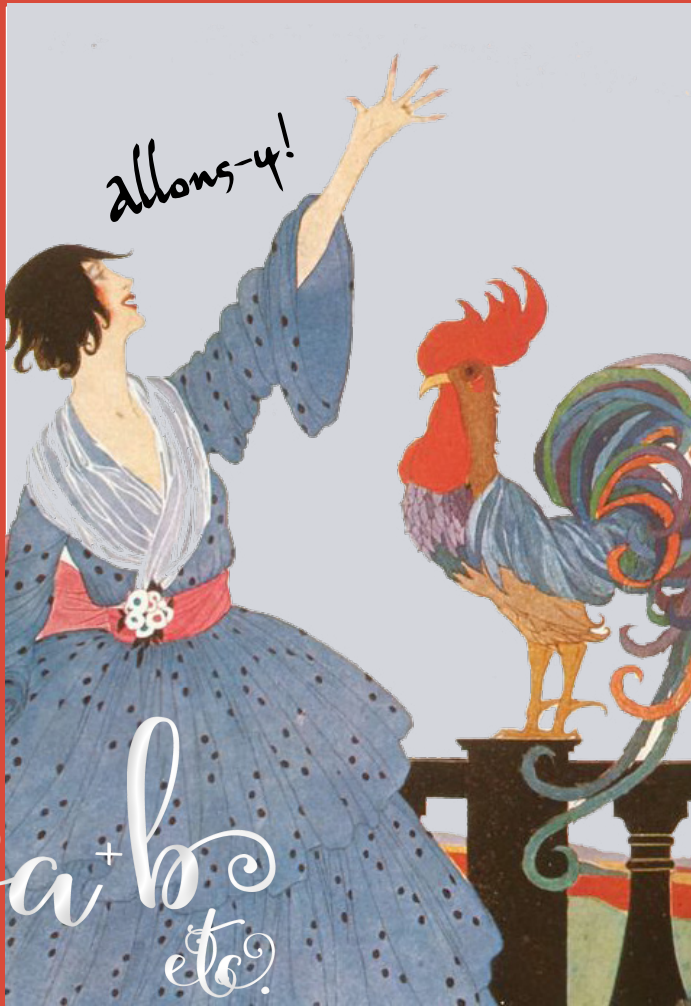


August 3-4 Menu



HAHIRA, GEORGIA

hors d'oeuvres

HOUMOUS DE LIMA
Ford Hook Hummus, Pita Fries,
Hot Chili Oil, Cilantro Tzatziki
\$15

COQUILLES DE ROCKEFELLER
Sea Scallops Topped With
Bacon, Spinach, Gruyere Bechamel
Tarragon Infused Bread Crumbs
\$18

les plats principaux

each entree is served with salade de courge: roasted yellow squash, radicchio, pickled red onion, sunflower seeds, yuzu buttermilk dressing

RAVIOLIS DE VENAISON
Homemade Ravioli Filled With Ground Venison
Truffle Cream Bechamel, Fresh Goat Cheese, Shaved Truffle
\$28

BOEUF WAGYU
Pittsburg Style Wagyu Ribeye, Thyme Brown Butter
Red Wine Marinated Egg, Braised Collards, Bourbon Sweet Potato Mash
\$48

MÉROU POÊLÉ
Seared Fresh Gulf Grouper, Pickled Red Onion, Scallions, Cured Egg Yolk
Wasabi Potato Cakes, Roasted Edamame
\$35

Dessert

GÂTEAU AU FROMAGE DE PLANTAIN
Plantain Foster Cheesecake, Ginger Snap Crust,
Coconut Whipped Cream, Caramel Flambé
\$12