

ca+b
etc.

HAHIRA, GEORGIA



le menu

march 8-9

hors d'oeuvres

TARTE AUX TRUFFES
Black Truffle Tart, Caramelized Onion,
Gruyere Bechamel, Pancetta Crouton
\$16

CROQUETTE DE SAUMON
Salmon Croquettes, Capers-Dill
Cream Sauce, Lemon
\$16

les plats principaux

each entree is served with a salad: mixed greens, shiitake mushrooms, toasted hazelnuts,
rice croutons, truffle vinaigrette, soft pickled egg

VEAU CHATEAUBRIAND
Veal Chateaubriand, Truffle Cream Sauce
Marble Potatoes, Pearl Onions, Grilled Ciabatta
\$30

POITRINE DE PORC ET PÉTONCLES
Seared Pork Belly, Diver Sea Scallops
Sweet Pea Puree, Tumeric Beurre Blanc
\$32

POULET GLACÉ
Airline Chicken Breast, Garlic and Wine Glaze
Herbed Cous Cous, Roasted Heirloom Tomatoes
\$25

dessert

CRÈME BRÛLÉE À LA POIRE ET AUX TRUFFES
Pear and Truffle Creme Brulee, Grand Marnier Whipped Cream, Candied Pears
\$12