

# SEPTEMBER 22.23

*dinner menu*

---

## ENTRÉES

*appetizers*

### PAIN PLAT CRÉOLE | \$24

puff pastry topped with sundried tomato pesto, andouille sausage, caramelized onion, peppers, feta, tarragon cream and dressed greens.

### CRABE DE SAINT-BARTH | \$28

jumbo lump crab cakes with red onion, yellow pepper, cilantro, cream of coconut and lime aioli.

---

## DESSERT

*dessert*

### GÂTEAU AU FROMAGE | \$15

lemon-lavender cheesecake with candied macadamia nut crust. served with blueberry compote, whipped cream and fresh mint.

## PLATS

*main course*

### FILET DE BŒUF | \$55

grilled beef tenderloin with a morel mushroom sauce and stilton blue cheese. served on a potato rosti.

### ESPADON SICILIEN | \$42

grilled Atlantic swordfish topped with Sicilian sauté (onion, tomato, olives, capers, red wine, garlic and herbs). served with couscous and ratatouille.

### LAPIN BRAISÉ | \$40

mirepoix and herb braised rabbit served with gruyere-dijon mornay, curried tricolor carrots and roasted fingerling potatoes.

*each main course is served with a wedge salad: butter lettuce, tomatoes, shallots, fried prosciutto, blue cheese, pumpkin seeds, creamy lemon-garlic dressing.*

*nick ekblaw, executive chef*

*a+b etc. 123 west main street hahira, georgia*

---