

NOVEMBER 19. 20 *a+b, etc.*

HORS D'OEUVRES

Croquettes aux Truffes / \$22

russet potato croquettes, truffle shavings, caramelized onion aioli

La Mouclade / \$24

steamed mussels, coconut-curry cream, shallot, watercress, baby corn

PLATS PRINCIPAUX

each entree is served with a salad: napa cabbage, green onion, carrot, radish, sesame seeds, honey roasted cashews, hoisin-ginger vinaigrette

Filet de Porc / \$35

brown butter-anise glazed pork tenderloin served with duchess sweet potatoes and walnut herb apple slaw.

Fruite et Palourdes / \$38

north georgia trout served with littleneck clams and artichokes, asparagus and baby carrots in hot vinaigrette.

Boeuf Wagyu / \$69

grilled wagyu ribeye served with roasted red potatoes, baby onion and spicy seared mustard greens.

DESSERT

Guimauve au Chocolat / \$14

layers of chocolate cake, marshmallow and orange marmalade topped with chocolate ganache and raspberry whipped cream

