

Le Menu



SEPTEMBER 13TH & 14TH

hors d'oeuvres

FEUILLES DE VIGNE
Lamb Stuffed Grape Leaves
Tomato, Rice, Mint, Dill,
Tzatziki Sauce | \$16

MOULES GRATINÉES
Mussels in Béchamel Sauce
Toasted Bread Crumbs, Parsley,
Chive | \$16

les plats principaux

each entree is served with tourangelle salad: green beans, new potatoes, romaine,
creme fraiche, lemon, tomato, boiled egg slice and crumbled yoke

CÔTES DE BOEUF WAGYU

Wagyu Ribeye topped with Bone Marrow Béarnaise
Served with Black Truffle Mashed Potatoes & Broccolini
\$32

ESPADON SICILIAN

Grilled Swordfish topped with Red Wine, Tomato and Olive Sauce
Served with Autumn Cous Cous & Marinated Leeks
\$27

LONGE DE PORC

Bone-In Pork Loin topped with Mustard & Green Peppercorn Sauce
Served with Stuffed Sweet Onion & Carrots in Honey Béchamel
\$27

dessert

TERRINE AU CHOCOLAT

Chestnut-Chocolate Terrine topped with Caramel Sauce,
Crème Anglaise, Whipped Cream and Ladyfinger
\$12

ca+b
etc.
HAHIRA, GEORGIA