

Le Menu

July 19th & 20th



hors d'oeuvres

BEAUSOLEIL OYSTERS
One Dozen Beausoleil Oysters,
Mignonette, Horseradish, Lemon
\$24

BURRATA AUX PÊCHES
Buratta, Caramelized Peaches,
Fresh Thyme, Honey, Crostini
\$14

les plats principaux

each entree is served with a grape salad: fresh red grapes,
cotton candy grapes, sweet cream cheese dressing, candied pecans

FILET DE BOEUF ET STILTON
Sous Vide Filet Mignon, Creamy Bleu Cheese Sauce
Served with Tomato Stuffed Eggplant
\$32

POMPANO NOISETTE
Sautéed Pompano (Skin On), Crab, Mushroom, Lemon-Parsley Sauce
Served with Corn Stuffed Tomato and Asparagus
\$30

POULET A LA FRANÇAISE
Sautéed Chicken Breast, White Wine-Lemon-Parsley Sauce
Served with Pearl Cous Cous and Broccolini
\$26

dessert

CHEESECAKE À LA NOIX DE COCO
Chef Nick's Ultimate Coconut Cheesecake
\$12

*a+b
etc.*

HAHIRA, GEORGIA