

# a+b etc.

HAHIRA, GEORGIA



Coups de foudre

le menu

February 8, 9 + 14

## hors d'oeuvres

TUNA TARTARE VERRINE  
Ahi Tuna, Yellow Pepper, Truffle Oil  
Avocado Yogurt Puree, Grapefruit  
\$16

SAMOSAS DE CANARD  
Crispy Duck Samosas, Sweet Potato  
Puree, Tamarind Chutney, Cilantro  
\$14

## les plats principaux

each entree is served with salade de petits pois: warm pea salad, sliced pear, proscuitto, shallot, mint, chive and lemon vinaigrette

### BOEUF ET HOMARD

Wagyu New York Strip, Lobster and Brie Topping  
Garlic Herb Gnocchi, Roasted Asparagus Tips  
\$42

### ESPADON GRILLÉ

Grilled Swordfish, Tomato Provençal Tapenade  
Curry Cous Cous, Duck Fat Wilted Spinach  
\$30

### MANICOTTI D'AGNEAU ET DE SAUCISSE

Homemade Pasta, Lamb and Italian Sausage, Ricotta Cheese,  
Lamb Bolognese, Parmesan, Asiago, Fried Basil  
\$26

## dessert

TERRINE AU CHOCOLAT  
Decadent Chocolate Terrine, Candied Hazelnuts  
\$12

\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.\*\*