

AUGUST 11.12

dinner menu

ENTRÉES

appetizers

MOULES | \$24

steamed mussels with garlic-shallot white wine sauce, andouille sausage, fresh parsley and crostinis.

EMPANADAS D'AGNEAU | \$22

lamb empanadas served with mint chimichurri sauce.

DESSERT

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PANACOTTA AUX FRAISES | \$15

sponge cake, sugared strawberries, fresh whipped cream and mint.

PLATS

main course

PORTIER DE VEAU | \$48

sous vide veal porterhouse chop served with demi-glace compound butter, roasted garlic-red pepper sauté and grilled okra.

PÂTES AU HOMARD | \$49

house-made papardelli pasta with lobster, saffron-vanilla cream sauce, carrot ribbons, edamame and shiitaki mushrooms.

VIVANEAU PICCATA | \$48

red snapper in lemon, garlic and caper sauce. served with basmati rice and asparagus tips.

each main course is served with a chilled green bean salad: haricot verts, grapefruit, red onion, feta, king oyster mushrooms, toasted walnuts, champagne vinaigrette.

nick ekblaw, executive chef

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