

MARCH 25. 26 MENU_{a+b, etc.}

HORS D'OEUVRES

GÂTEAU AU CRABE | \$26

two jumbo lump crab cakes, muenster cheese fondue, fresh chives

POITRINE DE PORC | \$23

pork belly burnt ends, southern mustard barbeque sauce, house pickles

PLATS PRINCIPAUX

each entree is served with a roasted grape salad: roasted grapes, brie cheese, spinach, cured ham, walnuts, honey-thyme vinaigrette

T'BONE D'AGNEAU | \$42

sous vide lamb t-bone served with white balsamic reduction sauce, mint pesto cous cous and roasted heirloom carrots

PÂTES AUX PALOURDES | \$36

homemade linguine pasta with cherry stone clams, garlic-white wine sauce and crostini points

CAILLE FUMÉE | \$38

smoked quail served with wild rice-mushroom pilaf and grilled pears

DESSERT

TARTE AUX PACANES | \$14

brown butter pecan tart served with homemade vanilla icecream

