

hors d'oeuvres

TARTE AU TOMATES

Puff Pastry, Heirloom Tomato,
Garlic, Parmesan, Gruyere,
Goat Cheese, Truffle | \$12

TUNA TARTARE

Ahi Tuna, Avocado, Cucumber, Yellow
Pepper, Grapefruit, Marinated Frisée,
Wasabi Aioli | \$16

les plats principaux

each entree is served with spiralized apple salad: apples, oranges, red onion, sharp white cheddar, pecans, dried cranberries, poppyseeds, citrus vinaigrette

FILET DE BOEUF

Sous Vide Prime Beef Tenderloin, Cremini Mushrooms, Artichoke,
Garlic-Red Wine Sauce. Served with Potato Tartiflette, Haricot Verts
\$36

ZUCCHINI FARCI AUX PÉTONCLES

Scallop Stuffed Zucchini Boats, Marscapone-Truffle Bechamel,
Served with Toasted Eggplant, Tomato with Basil
\$32

POULET FARCI

Prosciutto Stuffed Chicken Breast, Italian Bread Crumbs, Tarragon,
Normandy Sauce. Served with Risotto Primavera
\$26

dessert

GÂTEAU AU FROMAGE BURATTA

Burrata Cheesecake, Fig and Blueberry Jam, Whipped Cream

HAHIRA, GEORGIA

\$12

Le Menu

AUGUST 16TH & 17TH

