

NOVEMBER 10.11

dinner menu

ENTRÉES

appetizers

CALAMARS | \$24

calamari sauteed with white wine, spinach, olives, garlic, shallot, capers and tomato. served with crostinis.

WONTONS AU BŒUF | \$25

korean beef wontons with brisket, green onion, ginger and cream cheese. served on napa cabbage with soy-nori aioli and sriracha.

DESSERT

dessert

CRÈME BRÛLÉE CITROUILLE | \$15

pumpkin creme brulee served with a short bread spoon.

PLATS

main course

OSSO BUCCO DE VEAU | \$50

slow braised veal with balsamic brown butter sauce. served with roasted garlic and rosemary mashed celery root and potatoes.

PÉTONCLES À LA CRÈME | \$54

diver sea scallops with sherry cream sauce. served with blue pea flower rice, roasted asparagus and cured pork.

MAGRET DE CANARD | \$49

pepper crusted duck breast with red wine and orange cranberry reduction. served with asiago-herb polenta and rapini.

each main course is served with a cup of soup: acorn squash bisque, creme fraiche, toasted pepitas, fresh chive oil.

*nick ekblaw, executive chef
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