

le menü

7-8 Décembre

*hors d'oeuvres*

PETITE CAILLE

Quail, Roasted Grapes,  
Fresh Fig and Bacon Jam  
\$13

CHOUX DE CANARD

Roasted Duck, Puff Pastry,  
Sweet and Sour Plum Sauce  
\$18

*les plats principaux*

each entree is served with salade de roquette: arugula, goat cheese, grilled corn,  
fried prosciutto, heirloom tomatoes, black berry vinaigrette

CÔTE DE BOEUF

Prime Rib (Served Medium Rare) Au Jus, Horseradish Cream,  
White Cheddar Gnocchi, Sautéed Red Cabbage  
\$35

PLIE FARCIE AU HOMARD

Fresh Atlantic Flounder, Lobster Tarragon Filling, Creamy Corn Butter  
Wilted Spinach, Saffron Rissoto  
\$31

LAPIN GLACÉ À LA CERISE

Braised Rabbit, Morello Cherry Glaze  
Carrot Nage Farrow, Soy and Ginger Marinated Mustard Greens  
\$26

*dessert*

GÂTEAU À LA CRÈME

Cream Soda Cake, Brown Sugar Buttercream, Ganache  
\$12

ca+b  
etc.

HAHIRA, GEORGIA



*boire, manger  
et se réjouir!*