

# APRIL 22 23 MENU<sub>a+b, etc.</sub>

## HORS D'OEUVRES

### MOULES | \$23

sauteed mussels, carrots, celery, onions and gold potatoes in creamy egg yolk and white wine sauce, served with toast points

### NEM AU GINGEMBRE | \$22

char sui pork and kimchi eggs rolls with bean sprouts, green onion and ginger hoisin sauce

## PLATS PRINCIPAUX

each entree is served with a salade niçoise: haricot verts, soft pickled egg, marble potatoes, raw tuna, olives and tomato heirloom vinaigrette

### PORC FRIT | \$42

corn meal fried pork chop with cucumber-pickled green tomato relish, served with baby bok choy and a twice baked sweet potato, goat cheese and candied cured ham

### CÔTE DE BŒUF | \$48

prime new york strip topped with tennessee bleu cheese, red onion relish and balsamic caviar, served with thyme-parmesan gold potato hash

### TRUITE FUMÉE | \$40

smoked skin-on north georgia trout, served with toasted sesame basmati pilaf, creamed carrot puree and honey butter drizzle

## DESSERT

### GÂTEAU À LA CAROTTE | \$14

chef nick's carrot cake, cream cheese frosting, anise powder, whipped cream