

hors d'œuvres

BOULETTES DE CRABE

Crab Rangoon Potstickers

Lobster Nantua, Pickled Brussels

\$16

ARTICHAUTS FARCIS

Artichoke Hearts, Gorgonzola, Sun Dried

Tomato, Pancetta Bits, Lemon Aioli

\$14

les plats principaux

each entree is served with petite salade: butter lettuce wedge, pancetta, fried shallot,
heirloom tomatoes, goat cheese dressing

FILET DE BOEUF PITTSBURGH

Sous Vide Filet Mignon, Bone Marrow Hollandaise

White Asparagus Puree, Maitake Mushroom

\$34

SAUMON GLACÉ

Pecan and Honey Glazed Salmon

Braised Belgium Endive, Canadian Wild Rice Pilaf

\$28

LAPIN FRIT

Buttermilk Fried Rabbit, Tobasco-Syrup Butter

Braised Collards and Cabbage, Horseradish Mashed Red Potatoes

\$24

Dessert

CHEESECAKE POIRE ET POMMES CARAMEL

Pear and Caramel Apple Cheesecake

Crème Fraîche, Caramel Sauce, Candied Orange

\$12



*ca + b
etc.*

HAHIRA, GEORGIA