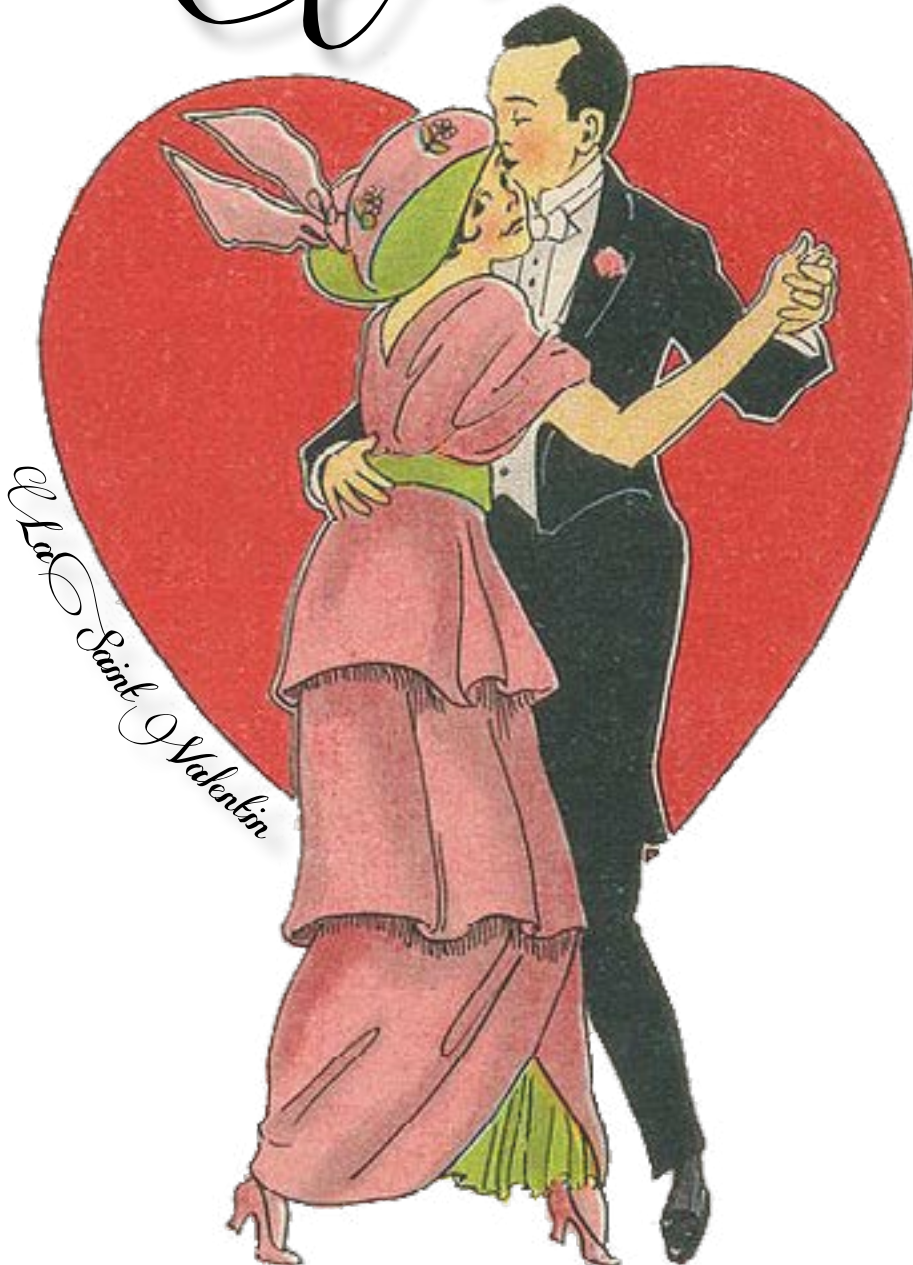


Le Menu



FEBRUARY 13TH, 14TH & 15TH

hors d'oeuvres

BURRATA

Fresh Mozzarella and Cream,
Blood Orange, Lavendar Oil, Garlic,
Coriander, House Crostinis | \$20

CHAMPIGNONS FOIS GRAS

Foie Gras Stuffed Mushrooms,
Soy Sauce, Fish Sauce, Rosemary-
Brown Butter, Lemon Zest | \$20

les plats principaux

each entree is served with pork belly pho soup: mei fun noodles, sous vide egg yolk,
broccoli sprout, green onion, aromatic stock

BOEUF ET HOMARD

Sous Vide Filet Mignon and Lobster Claw
Served with Saffron Butter Risotto, Sauteed Radicchio-Carrot Slaw
\$42

FLÉTAN SAUTÉ

Sauteed Alaskan Halibut, Brown Butter and Fried Capers
Served with Roasted Carrot and Tarragon Nage, Farrow Grain, Grilled Lemon
\$35

CONFIT DE CANARD

Duck Leg Confit, Apple Balsamic Reduction and Toasted Pinenuts
Served with Skordalia Potatoes, Charred Broccoli Rabe
\$28

dessert

CHEESECAKE AU CHOCOLAT TOFFEE

Chocolate-Toffee Cheesecake, Candied Toffee Bites, Whipped Cream
\$12



HAHIRA, GEORGIA