

le menu

21-22 Décembre

hors d'œuvres

CÔTES DE PORC

Red Wine Braised Pork Ribs,

German Potato Salad

\$14

CRABE À CARAPACE MOLLE

Soft Shell Crab Veracruz

Tomato, Capers, Shallots

\$16

les plats principaux

each entree is served with coeurs de salade de palme: butter leaf, green onion, red and yellow pepper, coconut cider vinaigrette

LOUP DE MER

Chilean Sea Bass, Maitre d'Hotel Butter

Truffle Rissoto, Charred Haricot Verts

\$38

CHATEAUBRIAND

Sous Vide Beef Tenderloin, Seared in Duck Fat, Chive Bernaise

Confit Marble Potatoes, Napa Green Onion Slawtée

\$31

PORTIER DE PORC

Bone-in Pork Chop

Anise Braised Apples, Lardon Brussel Sprouts

\$30

dessert

CHEESECAKE CHOCOLAT À LA MENTHE

Chocolate Mint Cheesecake, Grand Marnier Whipped Cream

\$12

*cab+
etc.*

HAHIRA, GEORGIA

