

Le Menu

hors d'oeuvres

May 17-18

CALAMAR FRIT

Fried Calamari, Pepperoncini,
Classic Marinara, Parmesan
\$12

AILES DE POULET CONFITES

Confit Chicken Wings,
Golden Raisins, Barbecue Glaze
\$12

expérimenter la magie!

les plats principaux

each entree is served with greek pasta salad: orzo, pepperoncini, olive, onion, cucumber, feta, dill, homemade greek vinaigrette

BOEUF PRIME

Hand Cut New York Strip (Prime Grade), Caramelized Onion, Blue Cheese
Horseradish Red Potato Mash, Sauteed Wax Beans
\$35

MÉROU PÂTES

Fresh Gulf Grouper, White Wine-Lemon-Butter Sauce
Gnocchi Pasta, Asparagus Tips
\$29

PORTIER DE PORC

Grilled Pork Porterhouse Chop, Black Garlic Compound Butter
Whole Roasted Stuffed Cauliflower
\$26

Dessert

GATEAU ANANAS-BANANE

Chef Nick's Specialty Hummingbird Cake
Grilled Pineapple, Banana Whipped Cream
\$12

*ca+b
etc.*

HAHIRA, GEORGIA