

OCTOBER 20.21

dinner menu

ENTRÉES

appetizers

HUÎTRES BEAUSOLEIL | \$36

one dozen beausoleil oysters served raw with mignonette, horseradish, lemon and oyster crackers.

ARTICHAUTS FARCIS | \$28

fried artichoke hearts stuffed with prosciutto, stilton blue cheese and fresh herbs, topped with black garlic aioli.

DESSERT

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TARTE AUX POMMES | \$15

rustic french apple tart served with vanilla marscapone mousse and caramel sauce.

PLATS

main course

AGNEAU GRILLÉ | \$50

sous vide and grilled lamb porterhouse, served with port wine demi-glace, brown butter-sage sweet potatoes and sautéed asparagus.

TRUITE AUX PACANES | \$48

pecan crusted mountain trout, served with beurre blanc sauce, roasted butternut squash, maitake mushrooms and leeks.

SCHNITZEL DE VEAU | \$46

handbreaded and fried veal, served with warm german potato salad, braised cabbage, fennel and green apples.

each main course is served with a petite salad: arugula, wine poached soft boiled egg, bacon bits, golden beets, asiago croutons, honey-prosecco vinaigrette.

*nick ekblaw, executive chef
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