

September 21, 2018

hors d'oeuvres

TREMPETTE AU BUTTERNUT	TARTARE DE BOEUF
Butternut Gruyere Dip, Pistachio, Dried Cranberry, Parmesan Crisp	Wagyu Beef Tartare, Truffle Oil Pepper, Onion, Capers, Crostini
\$12	\$20

les plats principaux

each entree is served with *salade de myrtilles*: mixed greens, blueberries, candied pecans, roquefort, pancetta, sweet corn honey vinaigrette

SAUMON CROQUANT

Pistachio Crusted Salmon, Citrus Ponzu
Served with Blue Pea Flower Rice, Sugar Snap Peas
\$28

TOURNEDOS ROSSINI

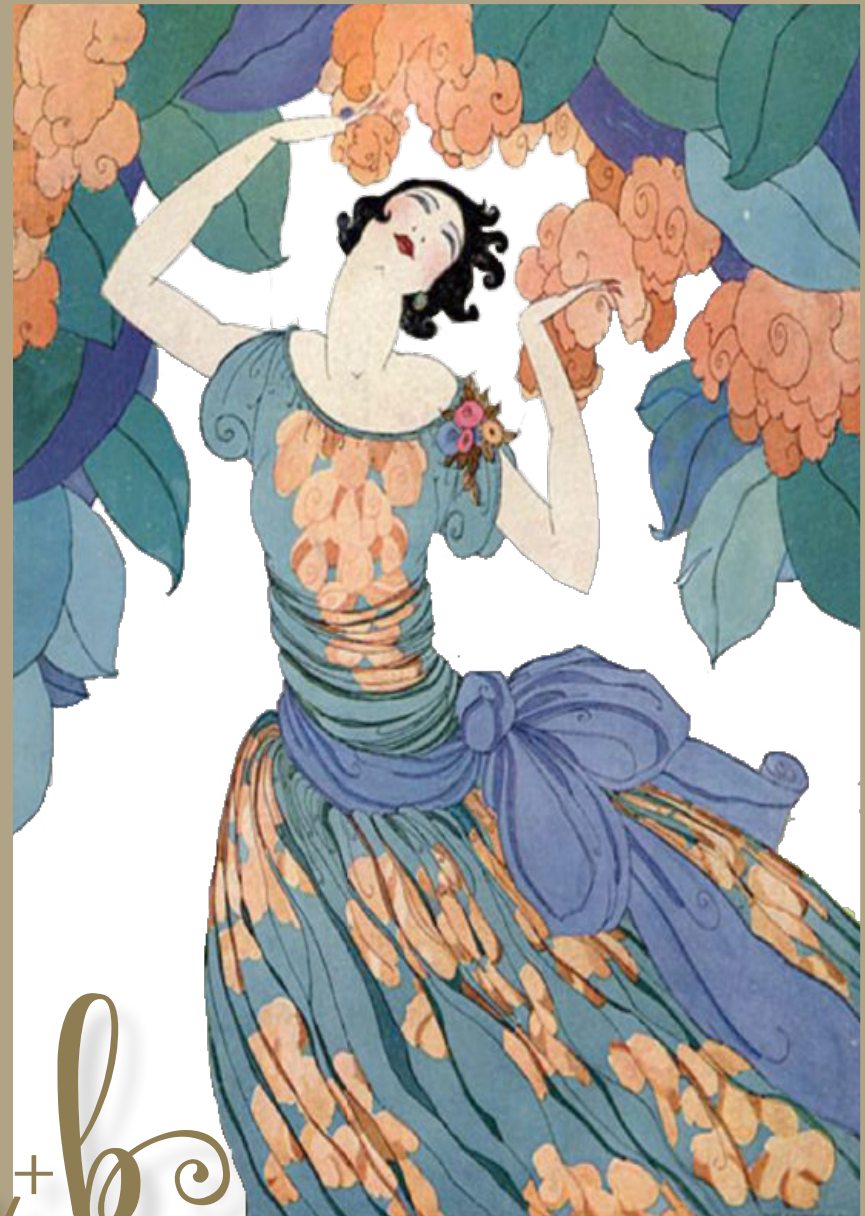
Filet Mignon, Grilled French Bread, Foie Gras,
Served with Broccoli
\$35

CAILLE GRILLÉE

Grilled Marinated Quail, Fig and Honey Glaze
Served with Hoppin John, Sweet Potato Hash, Pancetta Cornbread
\$26

dessert

CRÈME BRÛLÉE DU CHEF NICK
Chef Nick's Bourbon Vanilla Bean Creme Brulee
\$12



*a+b
etc.*

HAHIRA, GEORGIA