

April 20-21 Menu



hors d'oeuvres

CRABE FRIT Asian Fried Soft Shell Crab, Yellow Rice Cake, Gumbo Puree \$15	ARTICHAUTS GRILLÉS Grilled Artichokes, Black Garlic Aioli, Shallot & Lemon Relish \$14
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les plats principaux

each entree is served with salade de betteraves: arugula, mandarin orange,
roasted beets, radish & green apple, fig vinaigrette

CARRÉ D'AGNEAU
Strawberry Balsamic Rack of Lamb, Truffle Loaded Potatoes, Burnt Okra
\$28

MÉROU AU CURRY
Green Apple Curry Grouper, Mediterranean Cous Cous, Bok Choy
\$26

MOULES AU VIN BLANC
Mussels in White Wine, Orzo, Farrow Grains
\$22

Dessert

CHEESECAKE AU CHOCOLAT
Chocolate Peanut Butter Cheesecake
\$12

bon appétit!