

# Le Menu

SEPTEMBER 27-28



## *hors d'oeuvres*

### CROQUETTES DE HOMARD

Lobster Croquettes, Green  
Onion, Roasted Red Peppers,  
Sweet Corn Remoulade | \$20

### ARTICHAUTS FARCIS

Stuffed Artichoke, Sun Dried  
Tomato, Mushroom Melody,  
Truffle-Brown Butter Sauce | \$16

## *les plats principaux*

each entree is served with salad nicoise: arugula, tuna, green beans, soft egg, sweet potato, cannellini beans, black olives, heirloom tomatoes, truffle, mushroom-soy vinaigrette

### CHATEAUBRIAND

Center Cut Filet of Beef, Roasted Garlic and Green Peppercorn Rub,  
Grain Mustard-Truffle Demiglaze, French Baguette.  
Served with Stuffed Shiitake Mushroom  
\$36

### LAPIN ENVELOPPÉ

Roasted Rabbit Wrapped in Bacon  
Served with Leeks Au Gratin and Seasonal Squash Hash  
\$28

### PÉTONCLES À LA MALTAISE

Seared Sea Scallops, Citrus Hollandaise, White Bean Puree  
Topped with Haricot Verts, Herb-Garlic Crumbs, Pancetta Disks  
\$34

## *dessert*

### TIRAMISU

Layers of Ladyfingers, Mascarpone Mousse and Espresso Granita  
\$12

*a+b*  
*etc.*

HAHIRA, GEORGIA