

# OCTOBER 22 23 *a+b, etc.*

## HORS D'OEUVRES

*Crostini aux Champignons* / \$18

*creamy brie cheese, local mushrooms, white balsamic reduction sundried tomato pesto, toasted baguettes*

*Huîtres* / \$28

*one dozen beausoleil oysters, mignonette sauce, horseradish, oyster crackers, fresh lemon*

## PLATS PRINCIPAUX

*each entree is served with a cous cous salad: roasted garbanza beans, red pepper, green onion, pepitas, roasted corn, mint and saffron-garlic vinaigrette*

*Mérou Meunière* / \$35

*pecan crusted red grouper with meunière sauce served with fordhook succotash and pickled red onion relish*

*Filet Marchand de Vin* / \$52

*filet mignon with classic red wine reduction sauce served with duck confit marble potatoes, seared leeks and grilled pumpernickle*

*Poitrine de Canard* / \$36

*seared duck breast with blackberry-sweet vermouth chutney served with sauteed brussels, pancetta and sweet potato-pumpkin puree*

## DESSERT

*Gâteau au Fromage à la Citrouille* / \$14

*pumpkin cheesecake topped with bourbon whipped cream*

