

# March 2-3 le menu



HAHIRA, GEORGIA

## hors d'œuvres

ESCARGOTS Burgundy Butter, Hushpuppies \$15	TARTE AUX CHAMPIGNONS Baby Bellas, Gruyere, Black Truffle, Vidalia Onion, Heirloom Tomato \$14
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## les plats principaux

each entree is served with arugula salad: goat cheese, heirloom tomato, mandarin orange, pecans, white balsamic fig vinaigrette

POISSON D'AMANDIER  
Almond Crusted Flounder,  
Creamy Seafood Rissoto, Asparagus Tips  
\$25

L'ENTRECÔTE  
Grilled Ribeye Steak, Bone Marrow Boursin Cheese  
Garlic Smashed Potatoes, Broccolini  
\$29

CÔTELETTES D'AGNEAU  
Grilled Lamb Chops, Creamy Normandy Sauce,  
Rutabaga Hash, Brussel Sprouts  
\$26

## dessert

TARTE AU CITRON ET AUX MYRTILLES  
Blueberry Lemon Thyme Tart, Whipped Cream, Fresh Berries  
\$12