

MARCH 6TH - 7TH

M E N U



c'est comme l'amour à la première bouchée

hors d'oeuvres

AILES DE CANARD
Confit Duck Wing, Sweet Chili
Hoisin Sauce, Rice Crisp Crumbles
\$15

PALOURDES AU VIN ROSÉ
Steamed Clams, Garlic, Shallot,
Tomato, Rosé, Parmesan Crumbles,
House Crostinis | \$20

les plats principaux

each entree is served with chilled beet salad : golden & red beets, watercress, feta,
crispy prosciutto, heirloom tomato, green goddess dressing

BOEUF BALSAMIQUE BLANC
Wagyu Flank Steak, White Balsamic Marinade
Served with Roasted Marble Potatoes, Asparagus
\$38

LOUP DE MER
Grilled Chilean Sea Bass, Lemongrass Beurre Blanc
Served with Roasted Shallot Orzo, Black-Eyed Pea Succotash
\$45

OSSO BUCO DE VEAU
Sous Vide Veal Shanks, Roasted Garlic, Mirepoix, Sage
Served with Aged Cheddar Grits, Seared Rapini
\$32

dessert

GÂTEAU AUX ANANAS
Upside Down Pineapple Cake, Caramel Rum Sauce, Coconut Pudding
\$12

a+b
to

HAHIRA, GEORGIA