

Le Menu

DECEMBER 19TH-21ST



hors d'oeuvres

CÔTELETTES D'AGNEAU
Lamb Lollipops, Balsamic-Red
Wine Reduction, Red Wine
Poached Pears | \$18

HUÎTRES
One Dozen Beausoleil Oysters,
Mignonette Sauce, Horseradish,
Oyster Crackers, Lemon | \$30

les plats principaux

each entree is served with a winter salad: romaine, radicchio, bleu cheese, apple,
dried cranberries, candied pecans, wassail vinaigrette

CÔTE DE BOEUF

Prime Rib (Served Medium-Rare), Over Au Jus and Horseradish Cream
Served with Roasted Shallot-Gruyere Mashed Potatoes and Grilled Zucchini
\$38

CANARD DE NOËL

Seared Duck Breast, Topped with Fig and Cranberry Chutney
Served with Cous Cous, Red Lentils, and Shaved Brussel Sprouts
\$30

TRUITE ARC-EN-CIEL

Fresh North Georgia Trout Sauteed with Bacon and Garlic, Finished
in Parsley-Red Wine Pan Sauce. Served with Lyonnaise Potatoes
and Dressed Swiss Chard
\$32

dessert

CHEESECAKE AU CHAI

Chai Latte Cheesecake with Cinnamon Whipped Cream, Candied Pecans
\$12

HAHIRA, GEORGIA