

July 20-21, 2018



*ca + b
etc.*

HAHIRA, GEORGIA

une soirée grand chelem!

hors d'œuvres

BOUCHÉES
DE POULET SRIRACHA
Sriracha Glazed Chicken Skewers,
Garlic Cilantro Aioli
\$12

HUÎTRES
One Dozen Beausoleil Oysters
Mignonette Sauce, Horseradish,
Oyster Crackers
\$24

les plats principaux

each entree is served with *salade de pastèque*: watermelon balls, goat cheese, sunflower seeds, fennel tops, basil, fig vinaigrette

BAVETTE À L'ÉCHALOTE
Grilled Flank Steak, Fried Shallots, Foie Gras, Black Truffle Compound Butter,
Marinated Squash, Zucchini and Onion Planks
\$32

HOMARD POCHÉ
Vanilla-Butter Poached Lobster,
Roasted Beet Cous Cous, Lemon Thyme Carrots
\$36

PÂTES AU VENTRE DE PORC
Homemade Tagliolini Pasta, Braised Pork Belly, Roasted Shallot Cream Sauce,
Red Pepper, Leek, Mushrooms, Cured Egg Yolk
\$28

Dessert

TARTE MYRTILLE
Blueberry Chiffon Pie, Whipped Cream, Lemon Zest
\$12