

DECEMBER 16.17

dinner menu

ENTRÉES

appetizers

MOULES AU BARBECUE | \$25

new orleans style mussels in creamy white wine-barbeque sauce. served with toasted french bread.

CHAMPIGNONS FARCI | \$24

cremini mushrooms stuffed with brie. topped with toasted panko, chives and pancetta crouton.

DESSERT

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FINANCIER | \$14

brown butter-almond cake. topped with pastry cream, lemon curd and fresh blackberries.

PLATS

main course

BOEUF WAGYU | \$59

handcut wagyu ribeye grilled over open flame. served with roasted lemon-herb fingerling potatoes and white balsamic broccolini.

MÉROU DE NOIX DE COCO | \$46

red grouper finished in creamy coconut and crab sauce. served with pineapple fried rice, marinated swiss chard and grilled lemon.

MAGRET DE CANARD | \$42

sous vide duck breast with cranberry-pistacchio and port wine sauce. served with roasted eggplant and savory butternut squash-leek bread pudding.

each main course is served with a mediterranean salad: orzo pasta, kalamata olives, feta, salami, artichokes, banana peppers, tzatziki dressing.

*nick ekblaw, executive chef + matthew russ, sous chef
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