

## *hors d'oeuvres*

### PALOURDES

Sauteed Clams, White Wine,  
Chorizo, Leek, Tomato, Garlic,  
Sourdough Bread | \$16

### ROLLATINI AUBERGINES

Rolled Eggplant, Ricotta, Leek,  
Sundried Tomato, Proscuitto,  
Crostini, Béchamel | \$15

## *les plats principaux*

each entree is served with cauliflower salad: grilled cauliflower, butter leaf, housemade mayo, dijon mustard, bacon, scallion, dried cranberries, pear, pumpkin seeds

### BOEUF FLANC WAGYU

Wagyu Flank Steak in Truffle Marinade, Grilled Medium-Rare  
Served with Red Potato Mash, Roasted Shallot and Bleu Cheese Broccolini  
\$38

### CÔTE DE VEAU

Breaded Bone-In Veal Chop, Baked Medium-Rare  
Served with Carrot Au Gratin and Curly Endive  
\$30

### BASSE RAYÉE

Wild Striped Bass, Lightly Breaded and Sauteed, Finished in Rum-Butter  
Sauce with Red Peppers, Shiitake Mushrooms and Crab Meat  
Served over Spinach Tortellini  
\$34

## *dessert*

### CHEESECAKE À LA CITROUILLE

Pumpkin-Spaghetti Squash Cheesecake, Bourbon Molasses Whipped Cream  
\$12

HAHIRA, GEORGIA

NOVEMBER 8<sup>TH</sup>-9<sup>TH</sup>

# *Le Menu*

