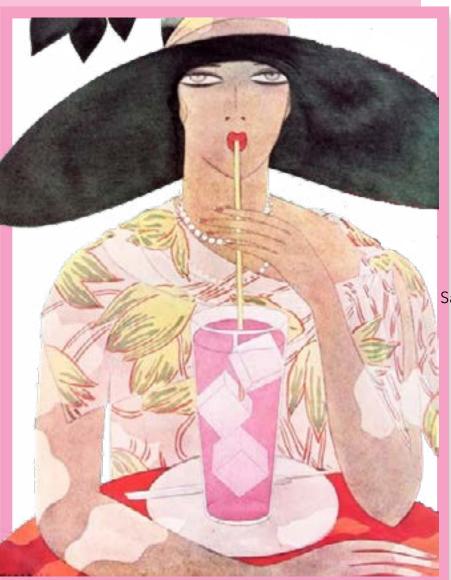
Le Menu July 19th & 20th

## hors d'oenures

BEAUSOLEIL OYSTERS One Dozen Beausoleil Oysters, Mignonette, Horseradish, Lemon \$24 BURRATA AUX PÊCHES Buratta, Caramelized Peaches, Fresh Thyme, Honey, Crostini \$14



les plats principaux

each entree is served with a grape salad: fresh red grapes, cotton candy grapes, sweet cream cheese dressing, candied pecans

## FILET DE BOEUF ET STILTON

Sous Vide Filet Mignon, Creamy Bleu Cheese Sauce Served with Tomato Stuffed Eggplant \$32

## POMPANO NOISETTE

Sauteed Pompano (Skin On), Crab, Mushroom, Lemon-Parsley Sauce Served with Corn Stuffed Tomato and Asparagus \$30

## POULET A LA FRANÇAISE

Sauteed Chicken Breast, White Wine-Lemon-Parsley Sauce Served with Pearl Cous Cous and Broccolini

\$26

dessert

CHEESECAKE À LA NOIX DE COCO Chef Nick's Ultimate Coconut Cheesecake

\$12

HAHIRA, GEORGIA