

le menu

21-22 Décembre

hors d'œuvres

CÔTES DE PORC

Red Wine Braised Pork Ribs,
German Potato Salad
\$14

CRABE À CARAPACE MOLLE

Soft Shell Crab Veracruz
Tomato, Capers, Shallots
\$16

les plats principaux

each entree is served with coeurs de salade de palme: butter leaf, green onion,
red and yellow pepper, coconut cider vinaigrette

LOUP DE MER

Chilean Sea Bass, Maitre d'Hotel Butter
Truffle Rissoto, Charred Haricot Verts
\$38

CHATEAUBRIAND

Sous Vide Beef Tenderloin, Seared in Duck Fat, Chive Bernaise
Confit Marble Potatoes, Napa Green Onion Slawtée
\$31

PORTIER DE PORC

Bone-in Pork Chop
Anise Braised Apples, Lardon Brussel Sprouts
\$30

Dessert

CHEESECAKE CHOCOLAT À LA MENTHE

Chocolate Mint Cheesecake, Grand Marnier Whipped Cream
\$12

a+b
etc.

HAIHIRA, GEORGIA

