



FRENCH DINNER MARCH 12TH AT 6PM

\$80 PER GUEST

FIRST COURSE

French Onion Soup with Cheese Brioche

SECOND COURSE

Coq Au Vin

THIRD COURSE

Whole Salmon Cooked in Salt Crust, Beurre Blanc

FOURTH COURSE

**Cafe Rub Entrecôte with Cafe de Paris Sauce,
White Asparagus, Potato Mousseline**

FIFTH COURSE

Trio of French

Crème Brûlée, French Cheese Canapé, Macaron

BY RESERVATION ONLY

QUOTED PRICING DOES NOT INCLUDE GEORGIA SALES TAX

THERE IS A 20% GRATUITY FOR PARTIES OF EIGHT OR MORE PEOPLE