

Early Bird and Banter will meet on Monday, February 23rd at Chez Georges Bistro and Bar at 37 New Orleans Road Suite 1 at 5:00 P.M. The meal will consist of an appetizer, entrée and dessert.

Appetizer

Feullies: carolina grown lettuce leaves, cucumber, carrot, pickled radish, toasted sunflower seeds, black currant-champagne viniagrette

Escargots: baked snails, house garlic herb butter sauce, crispy leek, toasted baguette

Petite Soupe a L'Oignon: classic French onion soup, braised oxtail, gruyere, crouton

Entrée

Poulet: frenched chicken breast, potato gratin, asparagus, sauce veronique

Skate Grenobloise: pan seared skate wing, herb potato, roasted local squash, brown butter caper herb sauce

Boeuf Bourguignon: short rib, baby carrots, pearl onion, potato, foraged mushrooms, orange gremolata, black truffle port reduction

Dessert

Crème Brulee

Mousse Du Jour

Crepe Suzette

The cost of the dinner, including tax and gratuity, is \$59. If you plan to join us, you may Zelle me or leave cash or a check, payable to Nancy Sigmund in the basket at 10 Sedge Fern Drive by Sunday, February 22nd so that I may give the restaurant an accurate count. We hope that you will join us!