

# L'Auberge Chez François

## 🌀 *Prix-fixe Luncheon Menu* 🌀

Chef Jacques' Amuse Bouche

### APPETIZERS

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*choice of:*

*Lobster bisque\**

*Maine rope mussels with garlic-herb butter\**

*Chive crêpe stuffed with duxelle of wild mushrooms, tomato concassé, madeira sauce\**

*Trio of Norwegian salmon:*

*house-dilled cured, smoked, and rillettes, salmon caviar, capers\**

*Braised Wagyu beef cheeks, wild mushrooms, sherry wine sauce\**

*Snails from the vineyards of Burgundy with garlic-herb butter 9.50\**

*Half dozen cold oysters with mignonette sauce -or- hot with Béarnaise sauce 9.50\*\**

### SALADS

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*choice of:*

*Organic mesclun salad, vinaigrette maison*

*Caesar salad 6.50*

*Grilled shrimp, baby spinach, goat cheese, sesame seeds, vinaigrette 11.95\**

### ENTRÉES

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*choice of:*

*Rainbow trout filet, toasted almonds, lemon brown butter 48.00\**

*Grilled Norwegian salmon with Béarnaise sauce 50.00\**

*Beef Bourguignon, organic vegetables 51.00*

*Maine lobster and haricots verts salad, vanilla vinaigrette 52.00\**

*Murray's grilled organic chicken breast, mushrooms, spaetzle 51.00*

*Veal scaloppini, Virginia ham, Madeira sauce 53.00*

*Medallions of natural beef tenderloin, Béarnaise sauce 54.00\*\**

### TO SHARE:

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*Haricots verts\*, roasted potatoes\*, mushroom medley\*, pommes frites 10.00*

### DESSERTS

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*choice of:*

*Selection from our dessert menu*

*Our assorted hot soufflés: Grand marnier, chocolate, raspberry, hazelnut 7.75\**

*Please order at the beginning of your meal.*

Please inform your server of any dietary restrictions. Vegan and vegetarian options are available upon request.

**Gluten free\***

\*These items may contain raw or undercooked ingredients or may be served undercooked. Consuming raw or undercooked meat or eggs may increase the risk of foodborne illness.