

L'Auberge Chez François

∞ A La Carte Luncheon Menu ∞

Chef Jacques' Amuse Bouche

APPETIZERS

choice of:

*Lobster bisque 11.00**

*Maine rope mussels with garlic-herb butter 18.00**

*Chive crêpe stuffed with duxelle of wild mushrooms,
tomato concassé, Madeira sauce 17.95**

Trio of Norwegian salmon:

*house-dilled cured, smoked, and rillettes, salmon caviar, capers 18.50**

*Braised Wagyu beef cheeks, wild mushrooms, sherry wine sauce 18.95**

*Snails from the vineyards of Burgundy with garlic-herb butter 19.50**

*Half dozen cold oysters with mignonette sauce -or- hot with Béarnaise sauce 18.00***

SALADS

choice of:

Organic mesclun salad, vinaigrette maison 10.00

Caesar salad 13.50

*Grilled shrimp, baby spinach, goat cheese, sesame seeds, vinaigrette 18.00**

ENTRÉES

choice of:

*Rainbow trout filet, toasted almonds, lemon brown butter 24.95**

*Grilled Norwegian salmon with Béarnaise sauce 25.95**

Beef Bourguignon, organic vegetables 26.95

*Maine lobster and haricots verts salad, vanilla vinaigrette 28.00**

Murray's grilled organic chicken breast, mushrooms 24.95

Veal scaloppini, Virginia ham, Madeira sauce 28.50

*Medallion of natural beef tenderloin, Béarnaise sauce 31.95***

TO SHARE:

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

DESSERTS

choice of:

Selection from our dessert menu 10.00

*Our assorted hot soufflés: Grand marnier, chocolate, raspberry, hazelnut 13.50**

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.