

# L'Auberge Chez François

## 🌀 A la Carte Luncheon Menu 🌀



### APPETIZERS



*Onion Soup Gratinée* 13.50

*Lobster Bisque\** 13.95

*Warm Roquefort Cheese Tart* 20.25  
*Caramelized Apples, Cinnamon & Calvados*

*Le Boudin Blanc\** 23.95

*Toulouse Sausage, Bacon Wrapped Bacon Scallop on White Beans*

*Les Ris de Veau\** 23.95

*Sautéed Veal Sweetbreads, Mushroom Medley, Madeira Sauce*

*Maine Rope Mussels\** 20.50

*With Garlic-Herb Butter*

*Golden Beet Tartare\* (v)* 19.95

*Vinaigrette Maison, Capers, Chives*

*Chive Crêpe\** 21.75

*Duxelle of Wild Mushrooms, Tomato Concassé, Bordelaise Sauce*

*Trio of Norwegian Salmon\** 22.95

*Norwegian Salmon, Dill House Cured, Rillettes, Smoked Salmon Caviar, Capers*

*A House Delicacy: Braised Wagyu Beef Cheeks\** 23.95

*Wild Mushrooms, Sherry Wine*

*La Coquille de Crustacés\** 24.95

*Chilled Shrimp, Crabmeat, Lobster, Scallops, Salmon, Herb Remoulade Sauce,  
Wild Mushrooms, Sherry Wine*

*Snails from the Vineyards of Burgundy\** 24.95

*Garlic-Herb Butter*

*Half Dozen Cold Oysters, Mignonette Sauce or - Hot, Béarnaise Sauce\*\** 24.95

### SALADS

*La Salade de l'Auberge* 13.25

*Organic Mesclun Salad, Garden Crudités, Vinaigrette Maison*

*Gem Lettuce Caesar Salad* 16.95

*La Salade Composée au Roquefort\** 17.95

*Roquefort Cheese Salad*

*Grilled Carolina Shrimp Salad\** 24.95

*Baby Spinach, Goat Cheese, Sesame Seeds, Vinaigrette*



*Chef Jacques proudly features fresh vegetables and herbs from our on-site gardens.  
We source from local, sustainable and artisanal producers to serve healthy  
and flavorful meals. Bon Appétit.*

## ENTRÉES

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***Rainbow Trout Filets\** 34.95**

*Mushrooms, Toasted Almonds, Garden Vegetables, Lemon, Brown Butter*

***Grilled Norwegian Salmon\** 34.95**

*Garden Vegetables, Beurre Blanc Sauce*

***Classic Beef Bourguignon\** 37.95**

*Organic Vegetables, Red Wine Sauce, Spaetzles*

***½ Maine Lobster & Haricots Verts Salad\** 39.95**

*Organic Mesclun Greens, House-Made Vanilla Vinaigrette*

***Papa's Bouillabaisse\** 40.25**

*Medley of Fresh Fish & Shellfish, Saffron Broth*

***Murray's Grilled Organic Chicken Breast\** 34.95**

*Mushrooms, Fresh Thyme, Garden Vegetables*

***La Choucroute Royale Garnie à L'Alsacienne\** 41.95**

*Alsatian Feast – Sauerkraut, Sausages, Pork, Duck Confit*

***Marcho Farms Veal Scaloppini\** 38.95**

*Virginia Ham, Wild Mushrooms, Garden Vegetables, Crème Sauce, Spaetzels*

***Medallion of Creekstone Farms Beef Tenderloin\*\** 43.95**

*Garden Vegetables, Béarnaise Sauce,*

***Le Ragoût de Champignons Sauvages\* (v)* 38.00**

*Wild Mushroom, Braised in Burgundy Wine, Pearl Onions, Spaetzels*

## TO SHARE:

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*Haricots Verts\**, *Roasted Potatoes\**, *Wild Mushroom Medley\**, *Pommes Frites, Spaetzels\** 12.25

## DESSERTS

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***Selection from our Dessert Menu* 12.95**

***Our Assorted Hot Soufflés\** 14.95**

*Grand Marnier, Chocolate, Raspberry*

*Please order with your meal*

*Julius Mehl Coffee Service* 6.00

*Harney and Sons Fine Teas* 6.00



**\* 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.