

# L'Auberge Chez François

## 🌀 Prix-fixe Luncheon Menu 🌀



### APPETIZERS

*Onion Soup Gratinée*

*Lobster Bisque\**

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

*Le Boudin Blanc\**

*Toulouse Sausage, Bacon Wrapped Scallop on White Beans*

*Les Ris de Veau\**

*Sautéed Veal Sweetbreads, Mushroom Medley, Madeira Sauce*

*Maine Rope Mussels\**

*With Garlic-Herb Butter*

*Golden Beet Tartare\* (v)*

*Vinaigrette Maison, Capers, Chives*

*Coquille of Seafood\**

*Chilled Shrimp, Crabmeat, Lobster, Scallops, Salmon, Garden Herb Remoulade Sauce*

*Chive Crêpe\**

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

*Trio of Norwegian Salmon\**

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

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

*Wild Mushrooms, Sherry Wine*

*Snails from the Vineyards of Burgundy\* 10.95*

*Garlic-Herb Butter*

*Half Dozen Cold Oysters, Mignonette Sauce or - Hot, Béarnaise Sauce\*\* 10.95*

### SALADS

*La Salade de l'Auberge*

*Organic Mesclun Salad, Garden Crudités, Vinaigrette Maison*

*Gem Lettuce Caesar Salad 10.50*

*La Salade Composée au Roquefort\* 12.25*

*Roquefort Cheese Salad*

*Grilled Carolina Shrimp Salad\* 18.95*

*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\* 57.00***

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

***Grilled Norwegian Salmon\* 58.00***

*Garden Vegetables, Beurre Blanc Sauce*

***Classic Beef Bourguignon\* 59.00***

*Organic Vegetables, Red Wine Sauce, Spaetzles*

***½ Maine Lobster and Haricots Verts Salad\* 59.50***

*Organic Mesclun Greens, House-Made Vanilla Vinaigrette*

***Papa's Bouillabaisse\* 62.00***

*Medley of Fresh Fish & Shellfish, Saffron Broth*

***Murray's Grilled Organic Chicken Breast\* 57.25***

*Mushrooms, Fresh Thyme, Garden Vegetables*

***La Choucroute Royale Garnie à L'Alsacienne\* 58.95***

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

***Marcho Farms Calf's Liver\*\* 58.00***

*Smoked Bacon, Caramelized Onions*

***Marcho Farms Veal Scaloppini\* 60.00***

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

***Medallion of Creekstone Farms Beef Tenderloin\*\* 62.95***

*Garden Vegetables, Béarnaise Sauce*

***Le Ragoût de Champignons Sauvages\* (v) 59.00***

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

## TO SHARE:

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*Haricots Verts\*, Roasted Herb Potatoes\*, Wild Mushroom Medley\*, Pommes Frites, Spaetzels\**  
12.00

## DESSERTS

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***Selection from Our Dessert Menu***

***Our Assorted Hot Soufflés\* 12.25***

*Grand Marnier, Chocolate, Raspberry*

*Please order with your meal*

*Julius Meinl 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.