

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 11.95*

Garlic-Herb Butter

*Half Dozen Cold Oysters, Mignonette Sauce or - Hot, Béarnaise Sauce** 11.95*

SALADS

La Salade de l'Auberge

Organic Mesclun Salad, Garden Crudités, Vinaigrette Maison

Gem Lettuce Caesar Salad 11.50

La Salade Composée au Roquefort 13.25*

Roquefort Cheese Salad

Grilled Carolina Shrimp Salad 19.95*

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

***Rainbow Trout Filets** 58.95**

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

***Grilled Norwegian Salmon** 59.25**

Garden Vegetables, Beurre Blanc Sauce

***Classic Beef Bourguignon** 59.95**

Organic Vegetables, Red Wine Sauce, Spaetzles

***½ Maine Lobster and Haricots Verts Salad** 59.95**

Organic Mesclun Greens, House-Made Vanilla Vinaigrette

***Papa's Bouillabaisse** 63.50**

Medley of Fresh Fish & Shellfish, Saffron Broth

***Murray's Grilled Organic Chicken Breast** 58.25**

Mushrooms, Fresh Thyme, Garden Vegetables

***La Choucroute Royale Garnie à L'Alsacienne** 60.95**

Alsatian Feast – Sauerkraut, Sausages, Pork, Duck Confit

Marcho Farms Calf's Liver 59.95**

Smoked Bacon, Caramelized Onions

***Marcho Farms Veal Scaloppini** 61.95**

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

Medallion of Creekstone Farms Beef Tenderloin 64.95**

Garden Vegetables, Béarnaise Sauce

***Le Gâteau de Légumes* (v)* 59.25**

Roasted Organic Vegetable Napoléon, Herb Tomato Coulis

TO SHARE:

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

DESSERTS

Selection from Our Dessert Menu

***Our Assorted Hot Soufflés** 10.50**

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.