

L'Auberge Chez François

❧ *Prix-fixe Luncheon Menu* ❧

APPETIZERS

Onion Soup Gratinée

*Lobster Bisque**

Warm Roquefort Cheese Tart

Caramelized Apples, Cinnamon & Calvados

*Les Asperges Vertes**

Warm Asparagus on Virginia Country Ham, Cheese Medley, Quail Egg

*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



A La Carte Menu Available Upon Request

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* 59.50

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* 61.00

Organic Mesclun Greens, House-Made Vanilla Vinaigrette

Papa's Bouillabaisse* 65.00

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* 62.95

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* 11.50

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.