

L'Auberge Chez François Luncheon

Appetizers

Onion Soup Gratinée

*Lobster Bisque **

*Maine Rope Mussels with Garlic-Herb Butter **

*Chive Crêpe Stuffed with Duxelle of Wild Mushrooms,
Tomato Concassé, Madeira Sauce **

Warm Roquefort Cheese Tart, Caramelized Apples, Cinnamon and Calvados

*Warm Asparagus on Virginia Country Ham, Gruyère Cheese, Capers and Quail egg **

*Medley of House-made Patés, Rillettes, Sausages, Ham served with Crudités **

Alsatian-style Caramelized Onion and Bacon Tart

** Trio of Norwegian Salmon: House-Cured, Smoked, Rillettes with Capers, Salmon Caviar*

*House Delicacy: Braised Wagyu Beef Cheeks, Wild Mushrooms, Sherry Wine Sauce **

*Snails from the Burgundy Region Vineyards with Garlic-Herb Butter 8.00 **

** Cold Oysters with Mignonette Sauce -or- Hot with Béarnaise Sauce 8.50 **

Salads

*Complemented with Organic Mesclun Salad, Vinaigrette **

Roquefort Cheese Salad 4.95

Caesar Salad 4.95

*Grilled Shrimp, Garden Spinach, Goat Cheese and Sesame Seeds 8.95 **

Please inform your server of any dietary restrictions.

** 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*

Main courses

*Grilled Organic Vegetable Napoléon, Herb Tomato Coulis **

*Sautéed Filet of Virginia Trout, Toasted Almonds **

*Grilled Norwegian Salmon, Béarnaise Sauce **

*Maine lobster Salad, Garden Greens, Asparagus, Vanilla Vinaigrette **

*Cassoulet of White Beans, Pork Sausage, Ham, Duck Confit **

*Mussels with White Wine Sauce, Pommes Frites **

*Papa's Bouillabaisse: Fish and Shellfish, Saffron Broth **

*Murray's Grilled Organic Chicken Breast, Mushrooms, Spaetzles **

** Marcho Farms Calf's Liver, Applewood Smoked Bacon, Caramelized Onions **

*Veal Scaloppini with Virginia Ham, Spaetzles, Madeira Sauce **

*Traditional Alsatian Sauerkraut, Sausages, Duck Confit, Pork **

** Grilled Grass-Fed Lamb Tenderloin, Herbs de Provence, Thyme Sauce, Cassoulet **

*Pinot Noir-Braised Boneless Beef Short Ribs, Vegetable Medley **

** Medallions of Creekstone Farms Beef Tenderloin, Béarnaise Sauce **

*Beef Bourguignon, Spaetzles, Organic Vegetables **

** Sliced Creekstone Farms Sirloin Steak, Bordelaise Sauce, Pommes Frites **

*To share: Haricots Verts, Pommes Frites, Roasted Potatoes,
Spaetzles, Sautéed Wild Mushrooms 8.00*

Desserts

Selection from the dessert menu

*Assorted hot soufflés 6.50 * or Baked Alaska 6.50 **

or

with a glass of Pinot Blanc, Côtes du Rhône, Rosé or Stella Artois Draft Beer

\$ 43.00, tax and gratuity not included

*Gluten Free **