

# L'Auberge Chez François

Prix-fixe Sunday Luncheon Menu

## CHEF JACQUES' AMUSE BOUCHE

### APPETIZERS

choice of:

***Le bisque de homard***

Lobster bisque \*

***La gratinée des halles***

Onion soup gratinée

***Le ragoût de champignons***

Roasted mushroom medley, haricots verts, extra virgin olive oil (vegan) \*

***La cassolette de joues de boeuf***

House delicacy: braised Wagyu beef cheeks, wild mushrooms, sherry wine sauce \*

***Une crêpe à la ciboulette, duxelle de champignons***

Chive crêpe stuffed with duxelle of wild mushrooms, tomato concassé, truffle sauce \*

***Le boudin blanc***

Boudin blanc, Toulouse sausage, bacon-wrapped scallop on white beans \*

***Les moules au beurre d'ail aux senteurs de Provence***

Maine rope mussels with garlic-herb butter \*

***Une assiette de charcuterie***

Medley of housemade patés and rillettes, sausages, Virginia ham, crudités \*

***\*Trio de saumons***

Norwegian salmon trio: house dill-cured, smoked, rillettes with salmon caviar, capers

***Le croustillant au Roquefort et pommes***

Warm Roquefort cheese tart, caramelized apples with a touch of cinnamon and Calvados

***\*Les huitres chaudes ou froides***

Half dozen oysters: cold with sauce mignonette or hot with Béarnaise sauce 8.50 \*

***Les escargots de Bourgogne***

Snails from the vineyards of Burgundy with our garlic-herb butter 8.50 \*

***Les jambonnettes de grenouille***

Frog legs sautéed with shallots, garlic, mushrooms, capers 11.95 \*

### SALADS

choice of:

***La salade de L'Auberge***

Organic mesclun salad, mixed greens, vinaigrette Maison

***La salade composée au Roquefort***

Roquefort cheese salad 5.95 \*

***La salade Caesar***

Caesar salad 5.95

***La salade de canard gourmande***

Maple Leaf Farms grilled duck breast on mesclun greens, orange vinaigrette 8.95 \*

*Our dinner menu is also available from 12:00 Noon to 3:00 PM*

Chef Jacques proudly features herbs and vegetables from our organic, on-site gardens. We use Tuscarora Organic Growers Association produce, Indian Springs Farm eggs, Creekstone Farms natural beef, Murray's organic chicken, Nueske's bacon and source from local, sustainable producers. Bon Appétit.

## ENTRÉES

choice of:

### *Un méli mélo de légumes*

Wild rice gateau, vegetable medley, fried leeks, herb tomato coulis (vegan) 45.00 \*

### *Les moules marinières*

Mussels with white wine sauce, pommes frites 45.00 \*

### *Le cassoulet Toulousain*

Duck confit, pork, sausages served on a bed of white beans 46.00 \*

### *La poitrine de poulet*

Murray's grilled organic chicken breast, mushroom, spaetzle and fresh thyme 46.00 \*

### *Le foie de veau*

Marcho Farms calf's liver sautéed with bacon and caramelized onions 46.00 \*

### *Le boeuf bourguignon*

Beef bourguignon, spaetzle and mushrooms 47.00

### *Les filets de truite du Shenandoah*

Filets of Virginia trout, toasted almonds 47.00 \*

### *Les escalopes de veau, jambon de Virginie*

Veal scaloppini, Virginia country ham, mushrooms, spaetzle and cream sauce 49.00

### *L'omelette de homard*

Lobster omelette with fresh herbs 46.00 \*

### *Le filet de saumon*

Grilled filet of Norwegian salmon, Béarnaise sauce 48.00 \*

### *\*Les aiguillettes de canard*

Maple Leaf Farms grilled duck breast, wild rice, Grand Marnier sauce 49.00 \*

### *La choucroute royale garnie à L'Alsacienne*

Alsatian feast: sauerkraut, sausages, pork, duck confit 49.00 \*

### *La degustation de notre bouillabaisse*

Medley of fish and shellfish in an aromatic saffron broth 51.00 \*

### *\*Le filet mignon, sauce Béarnaise*

Beef tenderloin, Béarnaise sauce 54.00 \*

### *\*Le filet d'agneau grillé*

Grilled grass-fed lamb tenderloin, seasonal vegetables, thyme sauce 55.00 \*

### Sides to share:

Haricots verts, pommes frites, roasted potatoes, spaetzle, mushroom 8.00

## DESSERTS

choice of:

### *Selections from our dessert menu*

### *Our assorted hot soufflés*

Grand Marnier, chocolate, raspberry, hazelnut 6.75 \*

### *L'omelette norvégienne*

Individual baked Alaska 6.75 \*

*Please order at the beginning of your meal.*

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

Gluten free\*