

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 *

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 *

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

Bounty of seasonal vegetables and herbs (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

Alsation 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 *

Sides to share:

Spaetzles, pommes frites, haricots verts*, roasted potatoes*
sauerkraut*, mushrooms* 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*

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