

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

*Duo of House-made Patés, Rillette, Sausages, Ham served with Crudités **

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

** Trio of Norwegian Salmon: House-Cured, Smoked, Rillette 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 8.50 **

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

Salads

Organic Mesclun Salad, Vinaigrette

*Roquefort Cheese Salad 5.50 **

Caesar Salad 5.50

*Grilled Shrimp, Spinach, Goat Cheese and Sesame Seeds 11.00 **

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

*Chef's Seasonal Garden Harvest: Bounty of Vegetables and Herbs (vegan) **

*Sautéed Filet of Trout, Toasted Almonds **

*Grilled Norwegian Salmon, Béarnaise Sauce **

*Maine lobster Salad, Garden Greens, Haricots Verts, 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 **

**Medallion of Beef Tenderloin, Béarnaise Sauce **

Beef Bourguignon, Spaetzles, Organic Vegetables

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

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

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

Desserts

Selection from the dessert menu

*Assorted hot soufflés 6.75 * or Baked Alaska 6.75 **

\$45.00, tax and gratuity not included

*Gluten Free **