

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 *

Les asperges vertes

Warm asparagus on Virginia country ham, cheese medley, quail egg *

Une crêpe à la ciboulette

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

Maine rope mussels with garlic-herb butter *

Une assiette de charcuterie

Duo 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: chilled with sauce mignonette or warm 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 crevettes

Grilled Carolina shrimp, baby spinach, goat cheese, sesame seeds, vinaigrette 11.95 *

*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. Please inform your server of any dietary restrictions.

ENTRÉES

choice of:

Un méli mélo de légumes

Chef's seasonal garden harvest: bounty of vegetables and herbs (vegan) 45.00 *

Les moules marinières

Mussels with white wine sauce, pommes frites 45.00

Le cassoulet

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

Filets of trout, toasted almonds 47.00 *

Les escalopes de veau

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

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

La bouillabaisse

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

****Le filet mignon***

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.

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.

Gluten free *

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