

L'Auberge Chez François

🌀 Luncheon Menu 🌀

APPETIZERS

<i>Potage du Jour*</i>	<i>Warm Asparagus on Virginia Country Ham, Gruyère Cheese, Capers and Quail Egg*</i>
<i>Onion Soup Gratinée</i>	
<i>Lobster Bisque*</i>	<i>Trio of Norwegian Salmon: House-Dilled Cured, Smoked, and Rillettes, Salmon Caviar, Capers*</i>
<i>Maine Rope Mussels with Garlic-Herb Butter*</i>	
<i>Chive Crêpe Stuffed with Duxelle of Wild Mushrooms, Tomato Concassé, Madeira Sauce*</i>	<i>A House Delicacy: Braised Wagyu Beef Cheeks, Wild Mushrooms, Sherry Wine Sauce*</i>
<i>Warm Roquefort Cheese Tart, Caramelized Apples, Cinnamon and Calvados</i>	<i>Escargots de Bourgogne – Snails from the Vineyards of Burgundy with Garlic-Herb Butter 8.50*</i>
<i>Charcuterie: Duo of House-made Patés, Rillettes, served with Crudités*</i>	<i>Half Dozen Cold Oysters with Mignonette Sauce -or- Hot with Béarnaise Sauce 8.50**</i>

SALADS

<i>Organic Mesclun Salad, Vinaigrette Maison</i>	<i>Caesar Salad 5.50</i>
<i>Roquefort Cheese Salad 5.50*</i>	<i>Garden Spinach and Grilled Shrimp Salad, Goat Cheese, Sesame Seeds 11.00*</i>

*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.

ENTREES

<i>Chef's Seasonal Garden Harvest: Garden Bounty, Herbs Tomato Coulis (Vegan)*</i>	<i>Veal Scaloppini, Virginia Ham, Spaetzle, Madeira Sauce</i>
<i>Rainbow Trout Filet, Toasted Almonds, Lemon Brown Butter*</i>	<i>La Choucroute – Traditional Alsatian Sauerkraut, Assorted Sausages, Pork, Duck Confit*</i>
<i>Grilled Norwegian Salmon with Béarnaise Sauce*</i>	<i>Medallions of Natural Beef Tenderloin, Béarnaise Sauce**</i>
<i>Maine Lobster and Haricots Verts Salad, Vanilla Vinaigrette*</i>	<i>Beef Bourguignon, Spaetzle, Organic Vegetables</i>
<i>Cassoulet: Stew of White Beans, Pork Sausage, Ham, Duck Confit*</i>	<i>Sliced Natural Sirloin Steak, Bordelaise Sauce, Pommes Frites*</i>
<i>Maine Rope Mussels, White Wine, Shallots, Pommes Frites</i>	<i>With a Glass of Pinot Blanc, Côtes du Rhone, Rosé or Draft Beer</i>
<i>Papa's Bouillabaisse: Fish and Shellfish, in an Aromatic Saffron Broth*</i>	TO SHARE:
<i>Murray's Grilled Organic Chicken Breast, Mushrooms, Spaetzle</i>	<i>Pommes Frites, Spaetzle, Haricots Verts*, Roasted Herb Potatoes*, Sauerkraut*, Sautéed Mushroom Medley* 8.00</i>
<i>Marcho Farms Calf's Liver, Smoked Bacon, Caramelized Onions**</i>	

DESSERTS

Selections from our Dessert Menu
Assorted Hot Soufflés 6.75 or Baked Alaska 6.75**

*Gluten Free**

45.00, excluding tax and gratuity