

# 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***

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***