

L'Auberge Chez François

❧ *Prix-fixe Luncheon Menu* ❧

Chef Jacques' Amuse Bouche

APPETIZERS

*Lobster bisque**

Le croustillant au Roquefort:

Warm Roquefort cheese tart, caramelized apples with a touch of cinnamon and Calvados

*Maine rope mussels with garlic-herb butter**

*Chive crêpe stuffed with duxelle of wild mushrooms, tomato concassé, Madeira sauce**

Trio of Norwegian salmon:

*House-dilled cured, smoked, and rillettes, salmon caviar, capers**

*Braised Wagyu beef cheeks, wild mushrooms, sherry wine sauce**

*Snails from the vineyards of Burgundy with garlic-herb butter 9.50**

*Half dozen cold oysters with mignonette sauce -or- hot with Béarnaise sauce 9.50***

SALADS

Organic mesclun salad, vinaigrette maison

*Caesar salad 6.50**

*La salade composée au Roquefort: Roquefort cheese salad 6.50**

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

ENTRÉES

*Rainbow trout filet, toasted almonds, lemon brown butter 48.00**

*Grilled Norwegian salmon with Béarnaise sauce 50.00**

Beef Bourguignon, organic vegetables 51.00

*Maine lobster and haricots verts salad, vanilla vinaigrette 52.00**

Papa's Bouillabaisse:

Papa François' medley of fresh fish – lobster, shrimp, scallops, halibut, mussels, in an aromatic saffron broth, garlic croutons 53.00

Murray's grilled organic chicken breast, mushrooms 51.00

Veal scaloppini, Virginia ham, Madeira sauce 53.00

*Medallions of natural beef tenderloin, Béarnaise sauce 54.00***

TO SHARE:

Haricots verts, roasted potatoes*, mushroom medley*, pommes frites 10.00*

DESSERTS

Selection from our dessert menu

*Our assorted hot soufflés: Grand marnier, chocolate, raspberry, hazelnut 7.75**

Please order with your meal.

Please inform your server of any dietary restrictions. Vegan and vegetarian options are available upon request.

Gluten free*

*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.