

L'Auberge Chez François

∞ A la Carte Luncheon Menu ∞

Chef Jacques' Amuse Bouche

APPETIZERS

*Onion Soup Gratinée 12.00 / Lobster Bisque 12.00**

Warm Roquefort Cheese Tart, Caramelized Apples, Cinnamon & Calvados 17.50

*Maine Rope Mussels with Garlic-Herb Butter 19.00**

*Warm Asparagus, Virginia Country Ham, Cheese Medley, Quail Egg 19.00**

*Chive Crêpe stuffed with Duxelle of Wild Mushrooms, Tomato Concassé,
Madeira Sauce 19.95**

Trio of Norwegian Salmon:

*House-Dilled Cured, Smoked, Rillettes, Salmon Caviar, Capers 21.50**

*A House Delicacy: Braised Wagyu Beef Cheeks, Wild Mushrooms, Sherry Wine Sauce 21.95**

*Snails from the Vineyards of Burgundy with Garlic-Herb Butter 20.95**

*Half Dozen Cold Oysters with Mignonette Sauce -or- Hot with Béarnaise Sauce 19.95***

SALADS

Organic Mesclun Salad, Vinaigrette Maison 11.00

*Caesar Salad 14.95**

*Roquefort Cheese Salad 14.95**

*Grilled Carolina Shrimp Salad, Baby Spinach, Goat Cheese, Sesame Seeds,
Vinaigrette 21.95**

ENTRÉES

*Rainbow Trout Filet, Toasted Almonds, Lemon Brown Butter 29.95**

*Grilled Norwegian Salmon with Beurre Blanc Sauce 30.95**

*Classic Beef Bourguignon, Organic Vegetables 31.50**

*Maine Lobster & Haricots Verts Salad, Vanilla Vinaigrette 31.95**

*Papa's Bouillabaisse: Medley of Fresh Fish & Shellfish, Saffron Broth 32.95**

*Grilled Organic Chicken Breast, Mushrooms, Fresh Thyme 28.95**

*Marcho Farms Veal Scaloppini, Virginia Ham, Wild Mushrooms, Crème Sauce 31.95**

*Medallion of Beef Tenderloin, Béarnaise Sauce, Organic Vegetables 39.95***

TO SHARE:

Haricots Verts, Roasted Herb Potatoes*, Wild Mushroom Medley*, Pommes Frites 10.00*

DESSERTS

Selection from our Dessert Menu 11.00

*Our Assorted Hot Soufflés: Grand Marnier, Chocolate, Raspberry, Hazelnut 14.00**

Please order with your meal.

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.