

L'Auberge Chez François

❧ *Prix-fixe Luncheon Menu* ❧

Chef Jacques' Amuse Bouche

APPETIZERS

*Onion Soup Gratinée / Lobster Bisque**

Warm Roquefort Cheese Tart, Caramelized Apples, Cinnamon & Calvados

*Maine Rope Mussels with Garlic-Herb Butter**

*Boudin Blanc, Toulouse Sausage, Bacon Wrapped Scallop on White Beans**

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

Trio of Norwegian Salmon:

*House-Dill Cured, Smoked, Rillettes, Salmon Caviar, Capers**

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

*Snails from the Vineyards of Burgundy with Garlic-Herb Butter 10.50**

*Half Dozen Cold Oysters with Mignonette Sauce -or- Hot with Béarnaise Sauce 10.50***

SALADS

Organic Mesclun Salad, Vinaigrette Maison

Caesar Salad 9.50

Roquefort Cheese Salad 9.95

*Grilled Carolina Shrimp Salad, Baby Spinach, Goat Cheese, Sesame Seeds,
Vinaigrette 14.25**

ENTRÉES

*Rainbow Trout Filet, Toasted Almonds, Lemon Brown Butter 54.00**

*Grilled Norwegian Salmon with Beurre Blanc Sauce 55.00**

*Classic Beef Bourguignon, Organic Vegetables 56.00**

*Maine Lobster & Haricots Verts Salad, Vanilla Vinaigrette 56.00**

*Papa's Bouillabaisse: Medley of Fresh Fish & Shellfish, Saffron Broth 57.00**

*Grilled Organic Chicken Breast, Mushrooms, Fresh Thyme 54.00**

*Marcho Farms Veal Scaloppini, Virginia Ham, Wild Mushrooms, Crème Sauce 57.00**

*Medallion of Beef Tenderloin, Béarnaise Sauce, Organic Vegetables 60.00***

TO SHARE:

Haricots Verts, Roasted Herb Potatoes*, Wild Mushroom Medley*, Pommes Frites 11.00*

DESSERTS

Selection from our Dessert Menu

*Our Assorted Hot Soufflés: Grand Marnier, Chocolate, Raspberry, Hazelnut 9.95**

Please order with your meal.

Julius Meinl Coffee 5.00 Harney and Sons Fine Teas 6.00

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.