

L'Auberge Chez Francois

🌀 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 **

*Warm Asparagus, Virginia Country Ham, Cheese Medley**

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

Trio of Norwegian Salmon:

*House-Dilled 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**

** Gluten free*

ENTRÉES

*Rainbow Trout Filet, Toasted Almonds, Lemon Brown Butter 55.00**

*Grilled Norwegian Salmon with Beurre Blanc Sauce 56.00**

*Classic Beef Bourguignon, Organic Vegetables, Spaetzels 57.00**

*Maine Lobster & Haricots Verts Salad, Vanilla Vinaigrette 58.00**

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

*Grilled Organic Chicken Breast, Mushrooms, Fresh Thyme 55.00**

*Marcho Farms Veal Scaloppini, Virginia Ham, Wild Mushrooms,
Crème Sauce, Spaetzels 58.00**

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

TO SHARE:

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

DESSERTS

Selection from our Dessert Menu

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

Please order with your meal.

Julius Meinl Coffee 5.00

Harney and Sons Fine Teas 6.00

*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.*

** 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.*