

# L'Auberge Chez Francois

## *A la carte luncheon Menu*

Chef Jacques' Amuse Bouche

### APPETIZERS

*Onion Soup Gratinée / Lobster Bisque 13.95\**

*Warm Roquefort Cheese Tart, Caramelized Apples, Cinnamon & Calvados 19.50*

*Maine Rope Mussels with Garlic-Herb Butter 20.25\**

*Le Boudin Blanc, Toulouse Sausage, Bacon Wrapped Scallop on White Beans 22.50\**

*Chive Crêpe stuffed with Duxelle of Wild Mushrooms, Tomato Concassé, Madeira Sauce 21.75\**

*Trio of Norwegian Salmon:*

*House-Dilled Cured, Smoked, Rillettes, Salmon Caviar, Capers 22.95\**

*A House Delicacy: Braised Wagyu Beef Cheeks, Wild Mushrooms, Sherry Wine 23.95\**

*Escargot, Snails from the Vineyards of Burgundy with Garlic-Herb Butter 22.95\**

*Half Dozen Cold Oysters with Mignonette Sauce -or- Hot with Béarnaise Sauce 20.95\*\**

### SALADS

*Organic Mesclun Salad, Vinaigrette Maison 13.25*

*Gem Lettuce Caesar Salad 16.95*

*French Roquefort Cheese Salad 17.95*

*Grilled Carolina Shrimp Salad, Baby Spinach, Goat Cheese, Sesame Seeds, Vinaigrette 23.95\**

### ENTRÉES

*Rainbow Trout Filet, Toasted Almonds, Lemon Brown Butter 34.95\**

*Grilled Norwegian Salmon with Beurre Blanc Sauce 35.95\**

*Classic Beef Bourguignon, Organic Vegetables, Spaetzels 37.95\**

*Maine Lobster & Haricots Verts Salad, Vanilla Vinaigrette 38.95\**

*Papa's Bouillabaisse: Medley of Fresh Fish & Shellfish,  
Saffron Broth 39.95\**

*Grilled Organic Chicken Breast, Mushrooms, Fresh Thyme 34.50\**

*Marcho Farms Veal Scaloppini, Virginia Ham, Wild Mushrooms,  
Crème Sauce, Spaetzels 38.95\**

*Medallion of Beef Tenderloin, Béarnaise Sauce,  
Organic Vegetables 43.95\*\**

### TO SHARE:

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

### DESSERTS

*Selection from our Dessert Menu 12.95*

*Our Assorted Hot Soufflés: Grand Marnier, Chocolate, Raspberry 14.95\**

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.