

L'Auberge Chez François

🌀 *A la Carte Luncheon Menu* 🌀

APPETIZERS

Onion Soup Gratinée 13.50

*Lobster Bisque** 13.95

Warm Roquefort Cheese Tart 20.25
Caramelized Apples, Cinnamon & Calvados

*Le Boudin Blanc** 23.95
Toulouse Sausage, Bacon Wrapped Scallop on White Beans

*Maine Rope Mussels** 20.50
With Garlic-Herb Butter

Golden Beet Tartare (v)* 19.95
Vinaigrette Maison, Capers, Chives

*Chive Crêpe** 21.75
Duxelle of Wild Mushrooms, Tomato Concassé, Bordelaise Sauce

*Trio of Norwegian Salmon** 22.95
Norwegian Salmon, Dill House Cured, Rillettes, Smoked Salmon Caviar, Capers

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

*Snails from the Vineyards of Burgundy** 24.95
Garlic-Herb Butter

*Half Dozen Cold Oysters, Mignonette Sauce or - Hot, Béarnaise Sauce*** 24.95

SALADS

La Salade de l'Auberge 13.25
Organic Mesclun Salad, Garden Crudités, Vinaigrette Maison

Gem Lettuce Caesar Salad 16.95

*French Roquefort Cheese Salad** 17.95

*Grilled Carolina Shrimp Salad** 24.95
Baby Spinach, Goat Cheese, Sesame Seeds, Vinaigrette



*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.*

ENTRÉES

Rainbow Trout Filets* 34.95

Mushrooms, Toasted Almonds, Garden Vegetables, Lemon, Brown Butter

Grilled Norwegian Salmon* 34.95

Garden Vegetables, Beurre Blanc Sauce

Classic Beef Bourguignon* 37.95

Organic Vegetables, Red Wine Sauce, Spaetzles

½ Maine Lobster & Haricots Verts Salad* 39.95

Organic Mesclun Greens, House-Made Vanilla Vinaigrette

Papa's Bouillabaisse* 40.25

Medley of Fresh Fish & Shellfish, Saffron Broth

Murray's Grilled Organic Chicken Breast* 34.95

Mushrooms, Fresh Thyme, Garden Vegetables

Marcho Farms Calf's Liver** 35.00

Smoked Bacon, Caramelized Onions

Marcho Farms Veal Scaloppini* 38.95

Virginia Ham, Wild Mushrooms, Garden Vegetables, Crème Sauce, Spaetzels

Medallion of Creekstone Farms Beef Tenderloin** 43.95

Garden Vegetables, Béarnaise Sauce,

Le Ragoût de Champignons Sauvages* (v) 38.95

Pearl Onions, Shallots, Spaetzles, Burgundy Wine Sauce

TO SHARE:

Haricots Verts, Roasted Potatoes*, Wild Mushroom Medley*, Pommes Frites, Spaetzels* 12.25*

DESSERTS

Selection from our Dessert Menu 12.95

Our Assorted Hot Soufflés* 14.95

Grand Marnier, Chocolate, Raspberry

Please order with your meal

Julius Mehl Coffee Service 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.