

L'Auberge Chez François

🌀 *Prix-fixe Luncheon Menu* 🌀

APPETIZERS

Onion Soup Gratinée

*Lobster Bisque**

Warm Roquefort Cheese Tart

Caramelized Apples, Cinnamon & Calvados

*Les Asperges Vertes**

Warm Asparagus on Virginia Country Ham, Cheese Medley

*Maine Rope Mussels**

With Garlic-Herb Butter

Golden Beet Tartare (v)*

Vinaigrette Maison, Capers, Chives

*Coquille of Seafood**

Chilled Shrimp, Crabmeat, Lobster, Scallops, Salmon, Garden Herb Remoulade Sauce

*Chive Crêpe**

Duxelle of Wild Mushrooms, Tomato Concassé, Bordelaise Sauce

*Trio of Norwegian Salmon**

Norwegian Salmon, Dill House Cured, Rillettes, Smoked Salmon Caviar, Capers

*A House Delicacy: Braised Wagyu Beef Cheeks**

Wild Mushrooms, Sherry Wine

Snails from the Vineyards of Burgundy 10.95*

Garlic-Herb Butter

*Half Dozen Cold Oysters, Mignonette Sauce or - Hot, Béarnaise Sauce** 10.95*

SALADS

La Salade de l'Auberge

Organic Mesclun Salad, Garden Crudités, Vinaigrette Maison

Gem Lettuce Caesar Salad 10.50

La Salade Composée au Roquefort 12.25*

Roquefort Cheese Salad

Grilled Carolina Shrimp Salad 18.95*

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* 57.00

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

Grilled Norwegian Salmon* 58.00

Garden Vegetables, Beurre Blanc Sauce

Classic Beef Bourguignon* 59.00

Organic Vegetables, Red Wine Sauce, Spaetzles

½ Maine Lobster and Haricots Verts Salad* 59.50

Organic Mesclun Greens, House-Made Vanilla Vinaigrette

Papa's Bouillabaisse* 62.00

Medley of Fresh Fish & Shellfish, Saffron Broth

Murray's Grilled Organic Chicken Breast* 57.25

Mushrooms, Fresh Thyme, Garden Vegetables

La Choucroute Royale Garnie à L'Alsacienne* 58.95

Alsatian Feast – Sauerkraut, Sausages, Pork, Duck Confit

Marcho Farms Calf's Liver** 58.00

Smoked Bacon, Caramelized Onions

Marcho Farms Veal Scaloppini* 60.00

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

Medallion of Creekstone Farms Beef Tenderloin** 62.95

Garden Vegetables, Béarnaise Sauce

Le Ragoût de Champignons Sauvages* (v) 59.00

Wild Mushrooms, Braised in Burgundy Wine, Pearl Onions, Spaetzels

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* 10.50

Grand Marnier, Chocolate, Raspberry

Please order with your meal

Julius Meinl 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.