

# L'Auberge Chez François

🌀 *Prix-fixe Luncheon Menu* 🌀

## APPETIZERS

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*Onion Soup Gratinée*

*Lobster Bisque\**

*Warm Roquefort Cheese Tart*

*Caramelized Apples, Cinnamon & Calvados*

*Le Boudin Blanc\**

*Toulouse Sausage, Bacon Wrapped Scallop on White Beans*

*Les Ris de Veau\**

*Sautéed Veal Sweetbreads, Mushroom Medley, Madeira Sauce*

*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\* 11.95*

*Garlic-Herb Butter*

*Half Dozen Cold Oysters, Mignonette Sauce or - Hot, Béarnaise Sauce\*\* 11.95*

## SALADS

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*La Salade de l'Auberge*

*Organic Mesclun Salad, Garden Crudités, Vinaigrette Maison*

*Gem Lettuce Caesar Salad 11.50*

*La Salade Composée au Roquefort\* 13.25*

*Roquefort Cheese Salad*

*Grilled Carolina Shrimp Salad\* 19.95*

*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

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***Rainbow Trout Filets\** 58.95**

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

***Grilled Norwegian Salmon\** 59.25**

*Garden Vegetables, Beurre Blanc Sauce*

***Classic Beef Bourguignon\** 59.95**

*Organic Vegetables, Red Wine Sauce, Spaetzles*

***½ Maine Lobster and Haricots Verts Salad\** 59.95**

*Organic Mesclun Greens, House-Made Vanilla Vinaigrette*

***Papa's Bouillabaisse\** 63.50**

*Medley of Fresh Fish & Shellfish, Saffron Broth*

***Murray's Grilled Organic Chicken Breast\** 58.25**

*Mushrooms, Fresh Thyme, Garden Vegetables*

***La Choucroute Royale Garnie à L'Alsacienne\** 60.95**

*Alsatian Feast – Sauerkraut, Sausages, Pork, Duck Confit*

***Marcho Farms Calf's Liver\*\** 59.95**

*Smoked Bacon, Caramelized Onions*

***Marcho Farms Veal Scaloppini\** 61.95**

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

***Medallion of Creekstone Farms Beef Tenderloin\*\** 64.95**

*Garden Vegetables, Béarnaise Sauce*

***Le Gâteau de Légumes\* (v)* 59.25**

*Roasted Organic Vegetable Napoléon, Herb Tomato Coulis*

## TO SHARE:

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

**12.00**

## DESSERTS

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***Selection from Our Dessert Menu***

***Our Assorted Hot Soufflés\** 10.50**

*Grand Marnier, Chocolate, Raspberry*

*Please order with your meal*

*Julius Meinl Coffee Service* 7.50

*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.