

L' AUBERGE

TRADITIONAL FRENCH CUISINE

HORS D'ŒUVRES

ESCARGOTS DE BOURGOGNE - SNAILS

SIX ESCARGOTS IN GARLIC & PARSLEY BUTTER
\$11.50

ASSIETTE DE MOULES FRAÎCHES - MUSSELS WITH SAUCE OF CHOICE

FRESH PRINCE EDWARD ISLAND MUSSELS PREPARED IN YOUR SAUCE OF CHOICE - PLEASE CHOOSE FROM THE LIST ON THE NEXT PAGE \$10.75

CUISSES DE GRENOUILLE - FROG LEGS

FOUR FROGS LEGS SAUTÉED CRISPY IN BUTTER WITH GARLIC & PARSLEY \$15.25 GF available

CREVETTES PROVENÇALE - SHRIMP

FOUR LARGE WILD CAUGHT SHRIMP SAUTÉED IN BUTTER, GARLIC, TOMATOES, BLACK OLIVES & PARSLEY \$15.50

ASSIETTE DE SAUMON FUMÉ À FROID FAIT MAISON - CHEF'S COLD SMOKED SALMON

CHEF'S OWN HOME COLD SMOKED SALMON, WITH FRESH CRÈME FRAICHE, SHALLOTS, CAPERS, & TOASTS \$15.25 GF available

FOIE GRAS FAIT MAISON SUR TOASTS

CHEF'S OWN HOMEMADE FOIE GRAS, WITH CARAMELIZED ONIONS, & TOASTS
\$19.75 GF available

FOIE GRAS SAUTÉ

SAUTÉED FOIE GRAS WITH BALSAMIC REDUCTION SAUCE \$17.75

DUO DE FOIE GRAS

HOMEMADE FOIE GRAS & SAUTÉED FOIE GRAS, CARAMELISED ONIONS, TOASTS
\$32.75 GF Available

STEAK TARTAR

HAND CUT FILET MIGNON APPETIZER WITH CHEF'S TRADITIONAL SAUCE \$17.50

SOUPE & SALADE

SOUPE À L'OIGNON GRATINÉE - ONION SOUP WITH MELTED SWISS CHEESE

CLASSIC ONION SOUP, MELTED GRUYÈRE, HOMEMADE CROUTONS \$9.75 GF available

SALADE MAISON - HOUSE SALAD

ORGANIC GREENS, TOMATO, SHALLOT, HOMEMADE VINAIGRETTE \$5.75

SALADE DE FROMAGES SUR TOASTS - SALAD WITH MELTED CHEESES

ORGANIC GREENS, TOMATO, SHALLOT, HOMEMADE VINAIGRETTE, WITH ONE GRUYÈRE & TWO GOAT CHEESE TOASTS
\$12.75 GF available

LES VIANDES - MEATS

BŒUF BOURGUIGNON - BEEF STEW

SLOW COOKED BEEF STEW WITH MUSHROOM, CARROT & ONION IN RED WINE, SERVED WITH POTATO & VEGETABLES \$28.25

STEAK TARTAR

HAND CUT FILET MIGNON WITH CHEF'S TRADITIONAL HOMEMADE SAUCE, SERVED WITH POTATO & VEGETABLES \$33.25

FILET DE BŒUF AU CHOIX - FILET MIGNON WITH SAUCE OF CHOICE

FILET MIGNON
SAUCE CHOICE OF CREAM & PEPPERCORN SAUCE OR
ROCQUEFORT SAUCE, OR NO SAUCE, SERVED WITH POTATO & VEGETABLES \$35.25

CARRÉ D' AGNEAU - LAMB CHOPS

FOUR NEW ZEALAND LAMB CHOPS, SERVED WITH MINT JELLY, POTATO & VEGETABLES
\$33.75

SOURIS D' AGNEAU - LAMB OSSO BUCCO

LAMB SHANK IN RICH, FLAVORFUL BROWN SAUCE, SERVED WITH POTATO & VEGETABLES
\$34.50

LES VOLAILLES - POULTRY

SUPRÊME DE VOLAILLE AU CHOIX - CHICKEN BREAST WITH SAUCE OF CHOICE

CHICKEN BREAST TENDERS WITH SAUCE CHOICE OF CREAM & MUSHROOM OR
PROVENÇALE - TOMATO, GARLIC, BLACK OLIVE, HERBS SERVED WITH POTATO & VEGETABLES \$26.75

CANARD RÔTI - ROASTED DUCK

ROASTED HALF DUCK WITH GRAND MARINER ORANGE SAUCE, SERVED WITH POTATO & VEGETABLES \$33.75

ALL MENU ITEMS ARE GLUTEN FREE, UNLESS MARKED GF AVAILABLE

\$7 SPLIT ENTRÉE CHARGE, \$2.50 VEGETABLE CHANGE, CORKAGE FEE \$25/BTL

LES GOURMANDISES – DELICACIES

CUISSES DE GRENOUILLE – FROG LEGS

SIX FROGS LEGS SAUTÉED CRISPY IN BUTTER WITH GARLIC & PARSLEY, SERVED WITH SPINACH, VEGETABLES & BASMATI RICE
\$30.25 GF available

ASSIETTE VÉGÉTARIENNE – VEGETABLES

CHEF'S GENEROUS ASSORTMENT OF SAUTÉED VEGETABLES, SERVED WITH BASMATI RICE
\$23.25

LES POISSONS – FISH

POISSON AU CHOIX – FISH OF CHOICE

YOUR CHOICE OF SALMON OR COD WITH SAUCE CHOICE OF BUTTER & LEMON OR CREAM & DIJON MUSTARD OR EN PAPPILLOTTE – TOMATO, WHITE WINE, LEMON, PARSLEY SERVED WITH SPINACH, VEGETABLE & BASMATI RICE \$25.99

RED SNAPPER AUX AGRUMES

RED SNAPPER WITH CHEF'S CITRUS SAUCE, SERVED WITH SPINACH, VEGETABLE, & BASMATI RICE \$31.50

CRUSTACÉS ET MOLLUSQUES SHELLFISH & MOLLUSKS

CREVETTES PROVENÇALE – WILD SHRIMPS

SEVEN LARGE WILD CAUGHT SHRIMP SAUTÉED IN BUTTER, GARLIC, TOMATOES, BLACK OLIVES & PARSLEY, SERVED WITH VEGETABLES & BASMATI RICE \$28.50

ST. JACQUES – SEA SCALLOPS

THREE LARGE U10 NEW ENGLAND FRESH SCALLOPS SAUCE CHOICE OF CHAMPAGNE CREAM WITH SAFFRON & GREEN PEPPERCORNS OR PROVENÇALE – TOMATO, GARLIC, BLACK OLIVE, HERBS SERVED WITH SPINACH, VEGETABLES, & BASMATI RICE \$33.25

ENTRÉE OF MUSSEL PRINCE EDWARD ISLAND, CA

PRINCE EDWARD ISLAND MUSSELS, WITH SAUCE OF CHOICE, SERVED WITH POTATO \$27.75

MUSSELS SAUCES

MARINIÈRE – CLASSIC BASE

WHITE WINE, SHALLOT, BUTTER, & PARSLEY (CLASSIC BASE)

AU CITRON

CLASSIC BASE WITH LEMON

PROVENÇALE

CLASSIC BASE WITH TOMATO, GARLIC, BLACK OLIVE, HERBS

CHEF

CLASSIC BASE WITH SPICY CHORIZO, BACON, & TOMATO

NORMANDE

CLASSIC BASE W. CREAM

LÉON

CLASSIC BASE WITH MUSHROOM & CREAM

BLEU

CLASSIC BASE WITH CREAM & BLUE CHEESE

DIJONNAISE

CLASSIC BASE WITH DIJON COUNTRY MUSTARD & CREAM

INDIENNE

CLASSIC BASE W. CURRY & CREAM

DÉLICES – DESSERTS

DAME BLANCHE

VANILLA ICE CREAM WITH CHEF'S CHOCOLATE SAUCE GF \$8

CRÈME BRÛLÉE

GRAND MARNIER VANILLA CUSTARD TOPPED WITH CARAMELIZED SUGAR GF \$9.75

CRÊPES AU CHOIX

CHOICE OF CHEF'S CHOCOLATE SAUCE OR SUGAR & BUTTER
ONE \$6.25 TWO \$8.75

CRÊPES SUZETTE

FLAMBÉED WITH GRAND MARNIER
ONE \$8.25 TWO \$11.25

PÈCHE MELBA

CHOPPED PEACHES WITH VANILLA ICE CREAM, WHIPPED CREAM, RASPBERRY REDUCTION SAUCE, & ALMONDS GF \$9.75

PROFITEROLES

THREE PUFF PASTRIES FILLED WITH VANILLA ICE CREAM, CHEF'S CHOCOLATE SAUCE, WHIPPED CREAM, & ALMONDS \$11.25

GRAND MARNIER SOUFFLÉ

SERVED W. ICE CREAM GF
PLEASE ORDER EARLY! \$14

PORT

MAYNARD'S 10 YEAR OLD TAWNY PORTO
\$10 half glass

SAUTERNES DESSERT WINE

CHÂTEAU PETIT VEDRINES, 2006 \$10 half glass

ESPRESSO

NESPRESSO BRAND REGULAR OR DECAF \$3.50

CAPPUCCINO

NESPRESSO BRAND REGULAR OR DECAF \$4.50

COFFEE

NESPRESSO BRAND REGULAR OR DECAF \$3.50

HOT TEA

BLACK OR HERBAL \$3

ALL MENU ITEMS ARE GLUTEN FREE, UNLESS MARKED GF AVAILABLE

\$7 SPLIT ENTRÉE CHARGE, \$2.50 VEGETABLE CHANGE, CORKAGE FEE \$25/BTL