

# 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

THREE 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,  
CARAMELLISED 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

SALMON W SAUCE CHOICE OF BUTTER & LEMON, CREAM & MUSTARD OR EN PAPILLOTTE- TOMATO, WHITE WINE, LEMON, PARSLEY SERVED WITH SPINACH, VEGETABLE & BASMATI RICE

COD W. SAUCE CHOICE OF BUTTER & LEMON, CREAM & MUSTARD, OR PROVENÇAL- TOMATOES, BLACK OLIVES, GARLIC & PARSLEY, SERVED W. VEGETABLE, SPINACH, & 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

FIVE 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

### PÊCHE 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