

# L' AUBERGE

TRADITIONAL FRENCH CUISINE

## \$25.99 SUMMER MENU

INCLUDES A GLASS OF RED OR WHITE WINE

### APPETIZER CHOICE OF

#### SALADE MAISON

ORGANIC MIXED GREENS, TOMATO, SHALLOTS,  
HOMEMADE VINAIGRETTE

OR

#### SOUPE À L'OIGNON GRATINÉE

ONION SOUP WITH CROUTONS & MELTED SWISS  
CHEESE

### ENTREE CHOICE OF

#### COQ AU VIN

CHICKEN COOKED IN RED WINE W. CARROTS &  
MUSHROOMS, SERVED W. PASTA & VEGETABLE

OR

#### CREVETTES PROVENÇALE

WILD SHRIMPS, SAUTÉED WITH GARLIC,  
TOMATOES, OLIVES, PARSLEY, SERVED W.  
BASMATI RICE, SAUTÉED SPINACH, VEGETABLE

### CHEF'S DESSERT CHOICE OF THE DAY

### HORS D'ŒUVRES

#### ESCARGOTS DE BOURGOGNE - SNAILS

ESCARGOTS IN GARLIC & PARSLEY BUTTER  
\$11.50

#### CUISSES DE GRENOUILLE - FROG LEGS

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

#### CREVETTES PROVENÇALE - SHRIMP

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

ALL MENU ITEMS ARE GLUTEN FREE, UNLESS MARKED GF AVAILABLE

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

## LES VIANDES - MEATS

### BOEUF 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

### 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

## LES GOURMANDISES - DELICACIES

### CUISSES DE GRENOUILLE - FROG LEGS

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

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

### ST. JACQUES - SEA SCALLOPS

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

## 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

ALL MENU ITEMS ARE GLUTEN FREE, UNLESS MARKED GF AVAILABLE

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