



# AUBERGE

## Chef's Tasting

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### First Course

#### Poireau (v)\*

Poached leeks with egg, shallots, vinaigrette

#### Crab Toast

Crab, quinoa, tomatoes, avocado, tarragon vinaigrette

#### Escargot à la bourguignonne\*

Burgundy snails, garlic parsley butter, puff pastry

#### Oeuf Mimosa (gf, v)

French style deviled egg, aioli, herbs

### Second Course

#### Lobster Bisque (gf)

Lobster, foamed cream

#### Salade Lyonnaise (gf, #)

Frisée, spinach, fine herbs, pickled shallot, poached egg, bacon lardon, pickled red onion, vinaigrette

#### Lentil Salad (gf, v)

Bell peppers, onions, celery, vinaigrette

#### Soupe à l'oignon\*

Classic french onion soup, croutons, gratinéed gruyere cheese

### Third Course

#### Poulet Basquaise (gf)

Stewed chicken, bell peppers, tomatoes, rice pilaf

#### Blanquette de Veau

Slow cooked veal, potatoes, carrots, mushrooms, pearl onions, turnips, cream sauce

#### Duck Brigade (gf, #)

Pan seared duck, brussels sprouts, oranges, pomme purée

#### Moules Frites

Steamed mussels, house-cut fries, white wine lemon cream sauce

#### Steak (#)

Sirloin, coiled potatoes, rainbow carrots, jus

#### Petit Epeautre Fricassée de Champignons (v)

Farro risotto with trumpet mushrooms, porcini mushrooms

### Fourth Course

#### Cheese Plate (gf, v)

Assorted imported French cheeses

#### Pavlova (gf, v)

Fresh meringue, Chantilly, fresh berries

#### Tarte Fine aux Pommes (v)

Thin puff pastry, apple compote, caramelized apple slices

#### Mousse au chocolat (v)

Chocolate mousse, Chantilly cream

2 COURSE: \$59 | 3 COURSE: \$69 | 4 COURSE: \$79

# Consumption of undercooked meat or eggs may increase your risk of food borne illness.  
Please mention all food allergies to your server.

gf - gluten free v - vegetarian \*gluten-free or vegetarian available upon request