

# Petite Auberge

R E S T A U R A N T

Call for Reservations: (404) 634-6268  
www.petiteauberge.com

## Dinner Menu

### Soups and Salads

<b>Soup du Jour</b>	<b>\$3.95</b>
<b>French Onion Soup with Double Cheese</b>	<b>\$5.95</b>
<b>Iced Vichyssoise</b>	<b>\$4.95</b>
<b>Four Seasons Combination Salad</b> Mixed Greens, Sliced Tomato, heart of Palm and Mushroom Avocado	<b>\$5.95</b>
<b>Seasonal Mixed Greens</b> Tossed in tangy Vinaigrette.	<b>\$4.95</b>
<b>Mushroom Salad "Ritz"</b> Fresh sliced Mushrooms in a Creamy Avocado Dressing.	<b>\$5.95</b>
<b>Spinach Salad</b> In a Vinaigrette dressing, garnished with Chopped Egg, Bacon Bits and Pimento.	<b>\$5.95</b>
<b>Hearts of Palm Salad</b> Hearts of Palm in Vinaigrette, topped with Chopped Egg and Pimento.	<b>\$5.95</b>

### Hot Appetizers

<b>Crab and Shrimp Cake</b> A must taste Appetizer. Jumbo Lump Crab and Fresh Florida Gulf Shrimp Cake served with tangy mixed Greens and our homemade Cajun Remoulade Sauce.	<b>\$10.95</b>
<b>Moules Mariniere</b> Fresh PEI Mussels served in a White Wine Cream Sauce with Crusty Baguette.	<b>\$9.95</b>
<b>Escargots "Provençal"</b> Six plump Escargots simmered in a Sherried Cream Sauce topped with Puff Pastry.	<b>\$8.95</b>

## Cold Appetizers

<b>Shrimp Cocktail</b> Six Shrimp on Garden Greens. Cocktail Sauce.	<b>\$8.95</b>
<b>Pate à la Maison</b> Our homemade Country Pate with Pecans, baked in a Pastry Crust. Waldorf Salad and Cumberland Sauce.	<b>\$8.95</b>

## Entrees

<b>Coquilles St. Jacques</b> Fresh jumbo Diver Sea Scallops, pan seared and served with a Beurre Blanc, whipped Potatoes, Asparagus and touched with Hollandaise.	<b>\$18.95</b>
<b>Filet of Mountain Trout "Almandine"</b> Sautéed Fresh Georgia Mountain Trout, topped with Toasted Almonds, served with Vegetables and Lemon Basmati Rice.	<b>\$16.95</b>
<b>Grilled Filet of Salmon</b> Grilled marinated Fillet of Salmon with Hollandaise Sauce, served with Vegetables and Lemon Basmati Rice.	<b>\$17.95</b>
<b>Seafood Linguini</b> Fresh pasta tossed with Shrimp, Scallops, Salmon, vine ripe Tomatoes, Shiitake Mushrooms, Zucchini & Yellow Squash Ribbons in a light Cream Sauce.	<b>\$15.95</b>
<b>Red Snapper Riviera</b> Fresh Red Snapper served atop a Bed of Whipped Potatoes, with Zucchini and Yellow Squash Ribbons, Tomato Concasse and Beurre Blanc.	<b>\$18.95</b>
<b>Bouillabaisse à la Maison</b> A Fennel and Saffron flavored Bouillon teaming with Lobster Tail, Fresh Mussels and Fresh Catch Seafood. Garlic Baguette and Rouille.	<b>\$22.95</b>
<b>House Specialty Filet &amp; Maine Lobster Tail</b> A classic Surf and Turf, Maine Lobster Tail, hand cut Beef Tenderloin, drawn Butter and Sauce Béarnaise.	<b>\$26.95</b>
<b>Rack of Lamb</b> Grilled New Zealand Lamb Rack painted with a touch of Mustard. Crusted with Garlic and Herb flavored Bread Crumbs.	<b>\$19.95</b>

## Entrees, continued

<b>Veal "Viennese Style"</b>	<b>\$18.95</b>
Breaded Slices of Veal sautéed golden brown and served with a light Lemon Butter Sauce, Vegetables and Potatoes.	
<b>Veal Marsala</b>	<b>\$18.95</b>
Pan Seared Veal Slices topped with sautéed exotic Mushrooms and a Marsala Wine Sauce. Served with Parmesan Pasta and Steamed Asparagus Spears.	
<b>Chicken Cordon Bleu "Petite Auberge"</b>	<b>\$14.95</b>
Chicken Breast stuffed with Ham, Cheese and Fresh Asparagus. Our Chef's own unique Twist.	
<b>Grilled Chicken Linguini</b>	<b>\$14.95</b>
Fresh Pasta tossed with Onion, Garlic, Shiitake mushroom, Vine Ripe Tomato, Basil, Zucchini, Yellow Squash, and Asparagus and topped with a marinated grilled Chicken Breast.	
<b>Filet of Beef Wellington</b>	<b>\$21.95</b>
Center Cut Filet of Beef, covered with Mushroom Duxelle and individually baked in Fine Pastry. Sauce Bordelaise and Béarnaise.	
<b>Grilled New York Strip Steak "Maitre d' Hotel"</b>	<b>\$19.95</b>
Aged Hand Cut Angus Beef grilled to order and topped with Garlic Herb Butter, served with Vegetable and Potato.	
<b>Grilled Filet Mignon</b>	<b>\$21.95</b>
Aged Hand Cut Angus Beef Tenderloin grilled to order, with Bordelaise and Béarnaise Sauce, served with Vegetable and Potato.	
<b>Medallions of Beef</b>	<b>\$18.95</b>
Grilled Slices of Beef Tenderloin, served with Shiitake Mushrooms. Topped with Bordelaise and Béarnaise Sauce, served with Vegetable and Potato.	
<b>Chateaubriand for Two</b>	<b>\$24.95 per person</b>
This ageless classic is the best cut of the tenderloin, grilled and presented tableside. Bouquet of Fine Vegetables. Sauce Bordelaise and Sauce Béarnaise.	
<b>Bavarian Platter</b>	<b>\$16.95</b>
Bratwurst, Knackwurst, and Roast Pork served on a bed of whipped Idaho Potatoes, with Sauerkraut and Spicy Mustard.	
<b>Bavarian Pork Roast</b>	<b>\$14.95</b>
Roasted in its natural juices with Beer and Caraway Sauce, served on a bed of whipped Idaho Potatoes, with a side of Sauerkraut.	

## Desserts

<b>Chocolate Crêpe Praline</b>	<b>\$5.95</b>
Hot crepes filled with a delicate Hazelnut Chocolate Ice Cream, served with Ice Cream.	
<b>Strawberries a la Romanoff</b>	<b>\$4.95</b>
Strawberries in Port Wine Sauce with Vanilla Ice Cream.	
<b>Chocolate Mousse</b>	<b>\$3.95</b>
<b>Lemon Sherbet in Champagne</b>	<b>\$4.25</b>
<b>Layered Sherbet Meringue "Petite Auberge"</b>	<b>\$4.95</b>
Layers of Raspberry Sherbet, Meringue and Ice Cream served on a delicate Vanilla Sauce.	
<b>Crème Brule</b>	<b>\$5.50</b>
<b>Cheesecake</b>	<b>\$4.50</b>
Cheesecake with Strawberries in Port Wine Sauce	
	<b>\$4.95</b>
<b>New Orleans Bread Pudding</b>	<b>\$4.95</b>
Served with a Buttery Whiskey Sauce.	
<b>Black Forest Cake</b>	<b>\$4.95</b>

## Coffee Drinks

<b>Irish Coffee</b>	<b>\$5.95</b>
With Jameson Irish Whiskey, topped with a Whipped Cream.	
<b>Jamaican Coffee</b>	<b>\$5.95</b>
With Tia Maria and Meyer's Rum, topped with Whipped Cream	
<b>Amaretto Coffee</b>	<b>\$5.95</b>
With Amaretto di Saronno, topped with Whipped Cream	
<b>Keoke Coffee</b>	<b>\$6.95</b>
With Amaretto, Kahlua, Cream of Cocoa and Cognac, topped with Whipped Cream	