

# 18 LUNCH FARE

DATE \_\_\_\_\_

AUBURN

FINE LUNCH SELECTIONS CURATED BY OUR CHEF-IN-RESIDENCE

ALABAMA

## FOR THE TABLE

### SALAD LYONNAISE

Poached Egg, Frisee, Lardon,  
Sherry Vin — 15

### TARTE FLAMBEE

Bacon, Caramelized Onion,  
Fromage Blanc — 15

## DESSERT

### GATEAU BASQUE

Gateau Basque, Salted Caramel, Cherry  
Mousse, Vanilla Anglaise Praline  
Almonds — 13

## MAINS

### FROM THE SEA

Skate Wing Schnitzel, Roasted Sunchokes, Green Apple, Yuzu Caviar,  
Beurre Blanc  
26

### PASTA

Casarecce, Italian Sausage, Foraged Mushrooms, Fennel Pollen  
24

### STEAK FRITES

45 Day Dry Age Ribeye, Compound Butter, Rooftop Salad,  
“Frenchie” Frites  
42

THANK YOU FOR  
CHOOSING TO EXPERIENCE AUBURN'S  
PREMIER CULINARY ADVENTURE.

*Today's A La Carte menu has been crafted by our current  
Chef-in-Residence, a program that draws talent from acclaimed kitchens  
around the country—and the world—to develop menus in collaboration  
with Auburn's culinary instructors and students.*