

L'Auberge Chez François

🌀 A La Carte Dinner Menu 🌀

Chef Jacques' Amuse Bouche

APPETIZERS

choice of:

*Le bisque de homard 12.00**

Lobster bisque

*La cassolette de joues de boeuf 19.95**

*House delicacy: braised Wagyu beef cheeks,
sherry wine sauce*

*Une crêpe à la ciboulette 19.95**

*Chive crêpe stuffed with wild mushroom
duxelle, tomato concassé, truffle sauce*

*Les moules au beurre d'ail 19.50**

*Maine rope mussels with our garlic-garden
herb butter*

*Trio de saumons 19.95**

*Norwegian salmon: house dill-cured,
rillettes, smoked with salmon caviar, capers*

*La coquille de crustacés 20.00**

*Shrimp, crabmeat, lobster, scallops, salmon,
garden herb remoulade sauce*

*Les huitres chaudes ou froides 19.00***

*Half dozen oysters: chilled with
sauce mignonette or warm with
Béarnaise sauce*

*Les escargots de bourgogne 21.00**

*Snails from the vineyards of Burgundy
with our garlic-herb butter*

SALADS

choice of:

La salade de l'Auberge 12.00

*Organic mesclun salad, garden crudités,
vinaigrette maison*

La salade Caesar 17.00

Caesar salad

*La salade de crevettes 20.95**

*Grilled Carolina shrimp, baby spinach, goat
cheese, sesame seeds, vinaigrette*

ENTRÉES

choice of:

*Les filets de truite 45.00**

*Rainbow trout filets, mushrooms, crabmeat,
toasted almonds*

*Le suprême de flétan 46.00**

*Parmesan crusted wild Alaskan halibut,
jumbo asparagus, beurre blanc*

*Le Saint Jacques et crevettes 47.00**

*Delmarva scallops, shrimp, Niçoise,
garlic herb butter*

*Le homard du maine 49.95**

*Maine lobster, jumbo lump crabmeat,
citrus, Sauternes sauce*

Les escalopes de veau 49.00

*Veal scaloppini, Virginia ham, crabmeat,
mushrooms, cream sauce*

*Les deux tournedos 53.00***

*Twin beef tenderloins, haricot verts, roasted
potatoes Béarnaise sauce*

Chateaubriand de l'Auberge

*(for two) 125.00**

*Roasted beef tenderloin, seasonal vegetables,
Béarnaise, truffle sauce*

SIDES TO SHARE:

Haricots verts, roasted potatoes*,
mushroom medley*, pommes frites 10.00*

DESSERTS

choice of:

Selection from our dessert menu 11.00

*Our assorted hot soufflés 14.00**

*Grand marnier, chocolate,
raspberry, hazelnut*

*Please order at the beginning
of your meal.*

Gluten free *

*These items may contain raw or undercooked ingredients or may be served undercooked.
Consuming raw or undercooked meat or eggs may increase the risk of foodborne illness.