

L'Auberge Chez François

❧ *Prix-fixe Dinner Menu* ❧

Chef Jacques' Amuse Bouche



APPETIZERS

La Gratinée des Halles
Onion Soup Gratinée

*Le Bisque de Homard**
Lobster Bisque

*Les Asperges Vertes**
Warm Asparagus on Virginia Country Ham, Cheese Medley

Le Croustillant au Roquefort
Warm Roquefort Cheese Tart, Caramelized Apples, Cinnamon, Calvados

*La Cassolette de Joes de Boeuf**
House Delicacy-Braised Wagyu Beef Cheeks, Sherry Wine Sauce

*Une Crêpe à la Ciboulette**
Chive Crêpe, Duxelle of Wild Mushrooms, Tomato Concassé, Truffle Sauce

*Les Moules au Beurre d'Ail**
Maine Rope Mussels, Garlic-Herb Butter

Les Betteraves d'Or (v)*
Golden Beet Tartare, Vinaigrette Maison, Capers, Chives

*Trio de Saumons**
Norwegian Salmon, Dill House Cured, Rillettes, Smoked Salmon Caviar, Capers

*La Coquille de Crustacés**
Chilled Shrimp, Crabmeat, Lobster, Scallops, Salmon, Herb Remoulade Sauce

*Les Huitres Chaudes ou Froides** 12.25*
1/2 Dozen Oysters: Chilled, Sauce Mignonette; Warm, Béarnaise Sauce

Les Escargots de Bourgogne 12.25*
Snails from the Vineyards of Burgundy, Garlic-Herb Butter

L'Escalope de Foie Gras de Canard 18.95*
Rougié Duck Foie Gras Sautéed on Brioche, Orange Duck Sauce

SALADS

La Salade de l'Auberge
Organic Mesclun Salad, Garden Crudités, Vinaigrette Maison

La Salade Caesar 11.50
Gem Lettuce Caesar Salad

La Salade Composée au Roquefort 12.25*
Roquefort Cheese Salad

*Chef Jacques proudly features fresh vegetables and herbs from our on-site gardens.
We source from local, sustainable and artisanal producers to serve healthy
and flavorful meals. Bon Appétit.*

ENTRÉES

***Les Filets de Truite** 101.00**

Rainbow Trout Filets, Jumbo Lump Crabmeat, Mushrooms, Toasted Almonds

***La Matelote de Poissons et Crustacés** 110.00**

Maine Lobster, Mediterranean Sea Bass, Norwegian Salmon, Carolina Shrimp, Maine Diver Scallops, Jumbo Lump Crabmeat, White Lobster Sauce

***La Sole de la Manche** 104.00**

Dover Sole, Lobster Sauté, Mushrooms, Tomato Concassé

***Papa's Bouillabaisse** 105.00**

Medley of Fresh Fish and Shellfish, Saffron Broth

***Le Ragoût de Champignons Sauvages* (v)* 101.00**

Wild Mushroom, Braised in Burgundy Wine, Pearl Onions, Spaetzels

***Le Homard du Maine** 106.00**

Maine Lobster, Jumbo Lump Crabmeat, Citrus, Sauternes Sauce

Les Aiguillettes de Canard 101.00**

Maple Leaf Farms Grilled Duck Breast, Wild Rice, Grand Marnier Sauce

***Les Escalopes de Veau** 102.00**

Marcho Farms Veal Scaloppini, Virginia Ham, Jumbo Lump Crabmeat, Wild Mushrooms, Crème Sauce, Spaetzels

Entrecote aux Poivres 104.00**

Black Pepper-Crusted New York Strip Steak, Shallots, Dijon Mustard, Truffle Sauce

Les Deux Tournedos 106.00**

Creekstone Farms Twin Natural Beef Tenderloins, Haricot Verts, Roasted Herb Potatoes, Béarnaise Sauce

*Add Rougié Foie Gras** 18.00

Le Sauté Gourmandise Papa Ernest 107.00**

Medallions of Creekstone Farms Beef, Veal & Lamb Chop, Roasted Half Maine Lobster Tail

***Carré d'Agneau** 108.00**

Rack of Lamb, Herbs de Provence, Garden Vegetable Medley, Thyme Sauce

***La Choucroute Royale Garnie à L'Alsacienne** 105.00**

Alsatian Feast – Sauerkraut, Sausages, Pork, Duck Confit, Rougié Foie Gras

***Chateaubriand de l'Auberge** (for two)* 208.00**

Roasted Creekstone Farms Natural Beef Tenderloin, Garden Vegetables, Béarnaise, Truffle Sauce

TO SHARE:

Haricots Verts, Roasted Potatoes*, Wild Mushroom Medley*, Pommes Frites, Spaetzels** 12.00

DESSERTS

Selection from our Dessert Menu

***Our Assorted Hot Soufflés** 12.25**

Grand Marnier, Chocolate, Raspberry

Please order with your meal

Julius Meinl Coffee Service 5.00

Harney and Sons Fine Teas 6.00

* **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.