

L'Auberge Chez François

Thanksgiving Day Prix Fixe Menu

Chef Jacques' Amuse Bouche

APPETIZERS

Le Bisque de Homard*

Lobster Bisque

La Gratinée des Halles

Onion Soup Gratinée

La Cassolette de Joes de Boeuf*

House Delicacy: Braised Wagyu Beef Cheeks, Sherry Wine Sauce

Les Betteraves d'Or* (v)

Golden Beet Tartare, Vinaigrette Maison, Capers, Chives

Le Boudin Blanc*

Toulouse Sausage, Bacon Wrapped Scallop on White Beans

Les Ris de Veau*

Sautéed Veal Sweetbreads, Mushroom Medley, Madeira Sauce

Une Crêpe à la Ciboulette*

Chive Crêpe, Duxelle of Wild Mushrooms, Tomato Concassé, Truffle Sauce

Trio de Saumons*

Norwegian Salmon, Dill House Cured, Rillettes, Smoked Salmon Caviar, Capers

Le Croustillant au Roquefort

Warm Roquefort Cheese Tart, Caramelized Apples, Cinnamon, Calvados

Les Escargots de Bourgogne* 11.50

Snails from the Vineyards of Burgundy, Garlic-Herb Butter

Les Huitres Chaudes ou Froides** 11.50

1/2 Dozen Oysters: Chilled, Sauce Mignonette; Warm, Béarnaise Sauce

SALADS

La Salade de l'Auberge

Organic Mesclun Salad, Garden Crudités, Vinaigrette Maison

La Salade Composée au Roquefort* 13.95

Roquefort Cheese Salad

La Salade Caesar 13.25

Gem Lettuce Caesar Salad

Please inform your server of any dietary restrictions.

* 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.

* **Gluten free**

ENTRÉES

Le Dindonneau Rôti de la Ferme

Roasted Whiffletrees Organic Turkey, Chestnut Stuffing, Giblet Gravy, Cranberry Relish 124.00

Les Filets de Truite 126.00*

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

La Sole de la Manche 128.00*

Dover Sole, Lobster Sauté, Mushrooms, Tomato Concassé

La Matelote de Poissons et Crustacés 130.00*

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

Le Homard du Maine 130.00*

Maine Lobster, Jumbo Lump Crabmeat, Citrus, Sauternes Sauce

Le Ragoût de Champignons Sauvages (v) 130.00*

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

Les Escalopes de Veau 131.00*

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

*Les Deux Tournedos** 132.00*

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

Add Rougié Foie Gras 18.00*

*Le Sauté Gourmandise Papa Ernest** 133.00*

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

Carré d'Agneau 134.00*

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

*L'assiette de Gibier du Chasseur** 134.00*

Hunter's Duo: Red Deer Chop, Quail Stuffed with Duck Mousse, Roebuck Sauce

DESSERTS

Selection from our Dessert Menu

Our Assorted Hot Soufflés 13.50*

Grand Marnier, Chocolate, Raspberry

Please order with your meal

Julius Meinl Coffee Service 6.00

Harney and Sons Fine Teas 6.00



Happy Thanksgiving to All et Bon Appétit