

L'Auberge Chez François

Menu Expérience du Réveillon 2024

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

*Le Boudin Blanc**

Toulouse Sausage, Bacon Wrapped Scallop on White Beans

*Le Gratin de Saint Jacques**

Gratin of Bay Scallops & Shiitake Mushrooms, Creamy Lobster 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 12.50*

Snails from the Vineyards of Burgundy, Garlic-Herb Butter

*Les Huitres Chaudes ou Froides** 12.50*

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 14.25*

Roquefort Cheese Salad

La Salade Caesar 13.95

Gem Lettuce Caesar 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** 147.00**

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

***La Matelote de Poissons et Crustacés** 148.00**

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

***La Sole de la Manche** 152.00**

Dover Sole, Lobster Sauté, Mushrooms, Tomato Concassé

***Le Homard du Maine** 156.00**

Maine Lobster, Jumbo Lump Crabmeat, Citrus, Sauternes Sauce

***Les Escalopes de Veau** 146.00**

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

Les Deux Tournedos 150.00**

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

***Add Rougié Foie Gras** 18.00**

Le Sauté Gourmandise Papa Ernest 152.00**

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

***Carré d'Agneau** 156.00**

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

***L'Assiette de Gibier du Chasseur** 158.00**

Hunter's Duo: Venison Strip Loin, Quail Stuffed with Duck Mousse, Roebuck Sauce

***Le Filet de Boeuf Encroûte Wellington, Perigourdine** 157.00**

Beef Wellington with Truffle & Madeira Sauce

DESSERTS

Selection from our Dessert Menu

***Our Assorted Hot Soufflés** 13.50**

Grand Marnier, Chocolate, Raspberry

Please order at the beginning of your meal

Julius Meinl Coffee Service 6.00

Harney and Sons Fine Teas 6.00



Happy Holidays et Bon Appétit to All

*** Gluten free**

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.