

L'Auberge Chez François

∞ *A la Carte Dinner Menu* ∞

Chef Jacques' Amuse Bouche

APPETIZERS

La Gratinée des Halles 14.50

Onion Soup Gratinée

*Le Bisque de Homard** 14.95

Lobster Bisque

*Le Boudin Blanc** 24.95

Toulouse Sausage, Bacon Wrapped Scallop on White Beans

*Les Ris de Veau** 25.95

Sautéed Veal Sweetbreads, Mushroom Medley, Madeira Sauce

Le Croustillant au Roquefort 23.50

Warm Roquefort Cheese Tart, Caramelized Apples, Cinnamon, Calvados

*La Cassolette de Joes de Boeuf** 25.95

House Delicacy: Braised Wagyu Beef Cheeks, Sherry Wine Sauce

*Une Crêpe à la Ciboulette** 24.95

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

*Les Moules au Beurre d'Ail** 24.50

Maine Rope Mussels, Garlic-Herb Butter

Les Betteraves d'Or (v)* 22.50

Golden Beet Tartare, Vinaigrette Maison, Capers, Chives

*Trio de Saumons** 25.95

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

*La Coquille de Crustacés** 26.50

Chilled Shrimp, Crabmeat, Lobster, Scallops, Salmon, Herb Remoulade Sauce

*Les Huitres Chaudes ou Froides*** 27.95

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

*Les Escargots de Bourgogne** 27.95

Snails from the Vineyards of Burgundy, Garlic-Herb Butter

*L'Escalope de Foie Gras de Canard** 28.50

Rougié Duck Foie Gras Sautéed on Brioche, Orange Duck Sauce

SALADS

La Salade de l'Auberge 14.25

Organic Mesclun Salad, Garden Crudités, Vinaigrette Maison

La Salade Caesar 20.00

Gem Lettuce Caesar Salad

*La Salade Composée au Roquefort** 21.00

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** 58.95**

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

***La Sole de la Manche** 63.95**

Dover Sole, Lobster Sauté, Mushrooms, Tomato Concassé

***Papa's Bouillabaisse** 66.25**

Medley of Fresh Fish & Shellfish, Saffron Broth

***Le Gâteau de Légumes* (v)* 58.25**

Roasted Organic Vegetable Napoléon, Herb Tomato Coulis

***Le Homard du Maine** 65.95**

Maine Lobster, Jumbo Lump Crabmeat, Citrus, Sauternes Sauce

Les Aiguillettes de Canard 61.50**

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

***Les Escalopes de Veau** 62.50**

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

Entrecote aux Poivres 65.95**

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

Les Deux Tournedos 65.50**

*Creekstone Farms Twin Natural Beef Tenderloins, Haricot Verts, Roasted Herb Potatoes, Béarnaise Sauce
Add Rougié Foie Gras* 19.00*

Le Sauté Gourmandise Papa Ernest 69.95**

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

***Carré d'Agneau** 69.95**

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

***La Choucroute Royale Garnie à L'Alsacienne** 66.50**

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

***L'Assiette de Gibier du Chasseur** 70.00**

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

***Chateaubriand de l'Auberge** (for two)* 165.95**

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* 13.95**

***Our Assorted Hot Soufflés** 15.95**

Grand Marnier, Chocolate, Raspberry

Please order with your meal

Julius Meinl Coffee Service 6.00

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.