

# L'Auberge Chez François

*Prix-fixe dinner menu*

## CHEF JACQUES' AMUSE BOUCHE

### APPETIZERS

*choice of:*

*Le bisque de homard*                      *La gratinée des halles*

Lobster bisque \*                      Onion soup gratinée

*La tarte flambée traditionnelle*

Alsatian-style caramelized onion and bacon tart

*La cassolette de joues de boeuf*

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

*Une crêpe à la ciboulette*

Chive crêpe stuffed with duxelle of wild mushrooms, tomato concassé, truffle sauce \*

*Les ris de veau*

Sautéed veal sweetbreads, mushroom medley, Madeira sauce \*

*Les moules au beurre d'ail*

Maine rope mussels with our garlic-herb butter \*

*Le ragoût de champignons*

Roasted mushroom medley, haricots verts, extra virgin olive oil (vegan) \*

*La dégustation de notre bouillabaisse*

Fresh fish and shellfish in an aromatic saffron broth (available as a main course) \*

*Le croustillant au Roquefort*

Warm Roquefort cheese tart, caramelized apples, with a touch of cinnamon and Calvados

*Le boudin blanc*

Boudin blanc, Toulouse sausage, bacon wrapped scallop on white beans \*

*Une assiette de charcuterie*

Medley of housemade patés, rillettes, sausages, ham served with crudités \*

*\*Trio de saumons*

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

*La coquille de crustacés*

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

*\*Les huitres chaudes ou froides*

Half dozen oysters: cold with sauce mignonette or hot with Béarnaise sauce 8.50 \*

*Les escargots de Bourgogne*

Snails from the vineyards of Burgundy with our garlic-herb butter 8.50 \*

*Les jambonnettes de grenouille*

Frog legs sautéed with shallots, garlic, mushrooms, capers 11.95 \*

*L'escalope de foie gras de canard*

Rougié duck foie gras sautéed on brioche with a glass of late-harvest wine 17.95

### SALADS

*choice of:*

*La salade de L'Auberge*

Organic mesclun salad, garden crudités, vinaigrette Maison

*La salade composée au Roquefort*

Roquefort cheese salad 6.25 \*

*La salade Caesar*

Caesar salad 6.25

*La salade de canard gourmande*

Maple Leaf Farms grilled duck breast on mesclun greens, orange vinaigrette 8.95 \*

\*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. Please inform your server of any dietary restrictions.

## ENTRÉES

choice of:

### *Un méli mélo de légumes*

Wild rice gateau, vegetable medley, fried leeks, herb tomato coulis (vegan) 76.00 \*

### *Les filets de truite*

Virginia rainbow trout filets, crabmeat, toasted almonds 78.00 \*

### *Une poêlée de coquilles Saint Jacques et crevettes*

New England scallops, shrimp, Niçoise, garlic herb butter 81.00 \*

### *Le saumon dans sa robe croustillante*

Norwegian salmon, sea bass mousse, spinach, puff pastry, lobster sauce 83.00

### *La matelote de poissons et crustacés*

Salmon, sea bass, shrimp, scallops, lobster, crabmeat, lobster sauce 84.00 \*

### *Le homard du Maine*

Maine lobster, jumbo lump crabmeat, citrus, Sauternes sauce 85.00 \*

### *La Sole de la Manche*

Dover sole sautéed with lobster, mushrooms, tomato concassé 86.00 \*

### *\*Les aiguillettes de canard*

Maple Leaf Farms grilled duck breast, wild rice, Grand Marnier sauce 76.00 \*

### *La choucroute royale garnie à L'Alsacienne*

Alsatian feast: sauerkraut, sausages, pork, duck confit, Rougié foie gras 78.00 \*

### *Les escalopes de veau*

Veal scaloppini, Virginia ham, jumbo lump crabmeat, mushrooms, cream sauce 79.00 \*

### *\*Une entrecote au poivre*

Sirloin steak, choice of Roquefort cheese or shallots, Dijon mustard sauce 80.00 \*

### *\*Les deux tournedos*

Twin beef tenderloins, mushrooms, Béarnaise sauce 82.00 \*

with Rougié foie gras add 15.00

### *\*L'assiette de gibier du chasseur*

Hunter's duo – red deer chop, quail stuffed with duck mousse, roebuck sauce 83.00 \*

### *\*Le sauté gourmandise Papa Ernest*

Medallions of beef, veal & lamb tenderloin, roasted half Maine lobster tail 84.00 \*

### *\*Carré d'agneau rôti*

Rack of lamb, herbs de Provence, vegetable medley, thyme sauce 85.00

### *\*Chateaubriand de L'Auberge (for two)*

Beef tenderloin, seasonal vegetables, Béarnaise, truffle sauce 170.00 \*

### **Sides to share:**

Haricots verts, pommes frites, roasted potatoes, spaetzles, mushrooms 8.00

## DESSERTS

choice of:

### *Selection from our dessert menu*

### *Our assorted hot soufflés*

Grand Marnier, Chocolate, Raspberry, Hazelnut 7.95 \*

### *L'omelette norvégienne*

Individual Baked Alaska 7.95 \*

*Please order at the beginning of your meal.*

Chef Jacques proudly features herbs and vegetables from our organic, on-site gardens. We use Tuscarora Organic Growers Association produce, Indian Springs Farm eggs, Creekstone Farms natural beef, Murray's organic chicken, Nueske's bacon and source from local, sustainable producers. Bon Appétit.

Gluten free \*