

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) *

Les asperges vertes au jambon de Virginie

Warm asparagus on Virginia country ham, cheese medley, capers and quail egg *

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 *

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

Bounty of seasonal vegetables and herbs (vegan) 76.00 *

Les filets de truite

Virginia rainbow trout filets, crabmeat, toasted almonds 78.00 *

Une poêlée de coquilles Saint Jacques et crevettes

Delmarva scallops, shrimp, Niçoise, garlic herb butter 81.00 *

La matelote de poissons et crustacés

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

Le saumon dans sa robe croustillante

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

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 80.00 *

**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

**Le sauté gourmandise Papa Ernest*

Medallions of beef, veal & lamb chop, 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:

Spaetzles, pommes frites, haricots verts*, roasted potatoes*,
sauerkraut*, 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 *