

L'Auberge Chez François

Prix-fixe dinner menu

CHEF JACQUES' AMUSE BOUCHE

APPETIZERS

choice of:

Le bisque de homard

Lobster bisque *

La gratinée des halles

Onion soup gratinée

Les asperges vertes

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

La cassolette de joues de boeuf

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

Une crêpe à la ciboulette

Chive crêpe stuffed with wild mushroom duxelle, tomato concassé, truffle sauce *

Les moules au beurre d'ail

Maine rope mussels with our garlic-garden herb butter *

Le gratin de Saint Jacques

gratin of bay scallops and shitake mushrooms, creamy lobster sauce *

La bouillabaisse

Fresh fish and shellfish in an aromatic vegetable saffron broth *

Le croustillant au Roquefort

Warm Roquefort cheese tart, cinnamon & Calvados scented caramelized apples

Le saumon soufflé

Norwegian Salmon, seabass mousse, wilted spinach, Reisling Sauce *

Le ragoût de champignons

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

Une assiette de charcuterie

Duo of housemade patés, rillettes, sausages, ham, crudités *

**Trio de saumons*

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

Les ris de veau

Sautéed veal sweetbreads, mushroom medley, Truffle sauce *

La coquille de crustacés

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

**Les huitres chaudes ou froides*

Half dozen oysters: chilled with sauce mignonette or warm 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, 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 crevettes

Grilled Carolina shrimp, baby spinach, goat cheese, sesame seeds, vinaigrette 11.95 *

*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

Chef's seasonal garden harvest: bounty of vegetables and herbs (vegan) 78.00 *

Les filets de truite

Rainbow trout filets, mushrooms, crabmeat, toasted almonds 79.00 *

La mousseline de crevette

Carolina shrimp in seabass mousse, wilted lettuce, lobster mousseline sauce 82.00*

Les coquilles St. Jacques

Day boat Delmarva scallops, tomato herb coulis, crispy garden kale 83.00*

Le suprême de flétan

Parmesan crusted wild Alaskan Halibut, jumbo asparagus, Beurre Blanc 84.00*

La matelote de poissons et crustacés

Halibut, salmon, shrimp, scallops, lobster, Cognac 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, tomato concassé 86.00 *

**Les aiguillettes de canard*

Maple Leaf Farms grilled duck breast, wild rice, Grand Marnier sauce 78.00 *

La choucroute royale

Alsatian feast: sauerkraut, sausages, pork, duck confit, Rougié foie gras 79.00 *

**Une entrecote au poivre*

Sirloin steak, choice of Roquefort cheese with cream sauce,
or shallots, Dijon mustard, truffle sauce 81.00 *

Les escalopes de veau

Veal scaloppini, Virginia ham, crabmeat, spaetzles, mushrooms, cream sauce 82.00

**Les deux tournedos*

Twin beef tenderloins, haricot verts, roasted potatoes Béarnaise sauce 83.00 *
add Rougié foie gras 15.00 *

**Le sauté gourmandise Papa Ernest*

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

**Carré d'agneau*

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

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

Roasted beef tenderloin, seasonal vegetables, Béarnaise, truffle sauce 170.00

Sides to share:

Haricots verts*, roasted potatoes*, sauerkraut*,
mushroom medley* spaetzles, pommes frites 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 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.

Gluten free *