

L'Auberge Chez François

∞ A La Carte Dinner Menu ∞

APPETIZERS

*Le bisque de homard 12.00**
Lobster bisque

Le croustillant au Roquefort 18.50
Warm Roquefort cheese tart, caramelized
apples with a touch of cinnamon
and Calvados

*La cassolette de joues de boeuf 19.95**
House delicacy: braised Wagyu beef cheeks,
sherry wine sauce

*Une crêpe à la ciboulette 19.95**
Chive crêpe stuffed with wild mushroom
duxelle, tomato concassé, truffle sauce

*Les moules au beurre d'ail 19.50**
Maine rope mussels with our
garlic-garden herb butter

*Trio de saumons 19.95**
Norwegian salmon: house dill-cured,
rillettes, smoked with salmon caviar, capers

*La coquille de crustacés 20.00**
Shrimp, crabmeat, lobster, scallops, salmon,
garden herb remoulade sauce

*Les huitres chaudes ou froides 19.00***
Half dozen oysters: chilled with
sauce mignonette or warm with
Béarnaise sauce

*Les escargots de bourgogne 21.00**
Snails from the vineyards of Burgundy
with our garlic-herb butter

SALADS

La salade de l'Auberge 12.00
Organic mesclun salad, garden crudités,
vinaigrette maison

La salade Caesar 17.00*
Caesar salad

*La salade composée au Roquefort 17.00**
Roquefort cheese salad

*La salade de crevettes 20.95**
Grilled Carolina shrimp, baby spinach,
goat cheese, sesame seeds, vinaigrette

ENTRÉES

*Les filets de truite 45.00**
Rainbow trout filets, mushrooms, crabmeat,
toasted almonds

*Le suprême de flétan 46.00**
Parmesan crusted wild Alaskan halibut,
jumbo asparagus, beurre blanc

*Le Saint Jacques et crevettes 47.00**
Delmarva scallops, shrimp, Niçoise,
garlic herb butter

Papa's Bouillabaisse 52.00
Papa François' medley of fresh fish – lobster,
shrimp, scallops, halibut, mussels, in an
aromatic saffron broth, garlic croutons

*Le homard du Maine 49.95**
Maine lobster, jumbo lump crabmeat,
citrus, Sauternes sauce

Les escalopes de veau 49.00
Veal scaloppini, Virginia ham, crabmeat,
mushrooms, cream sauce

*Une entrecote au poivre 52.00***
Black pepper-cruste Creekstone Farms
natural New York strip steak, shallots, Dijon
mustard, truffle sauce, garden vegetables

*Les deux tournedos 53.00***
Twin beef tenderloins, haricot verts, roasted
potatoes Béarnaise sauce

*Chateaubriand de l'Auberge
(for two) 125.00**
Roasted beef tenderloin, seasonal vegetables,
Béarnaise, truffle sauce

SIDES TO SHARE:

Haricots verts, roasted potatoes*,
mushroom medley*, pommes frites 10.00*

DESSERTS

Selection from our dessert menu 11.00

*Our assorted hot soufflés 14.00**
Grand marnier, chocolate,
raspberry, hazelnut

Please order with your meal.

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.