

L'Auberge Chez François

🌀 Prix-fixe Dinner Menu 🌀

Chef Jacques' Amuse Bouche

APPETIZERS

*Le bisque de homard**

Lobster bisque

Le croustillant au Roquefort

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

*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

*Trio de saumons**

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

*La coquille de crustacés**

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

*Les huitres chaudes ou froides 9.50***

Half dozen oysters: chilled with sauce mignonette or warm with Béarnaise sauce

*Les escargots de bourgogne 9.50**

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

SALADS

La salade de l'Auberge

Organic mesclun salad, garden crudités, vinaigrette maison

La salade Caesar 7.50*

Caesar salad

*La salade composée au Roquefort 7.50**

Roquefort cheese salad

*La salade de crevettes 11.95**

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

ENTRÉES

*Les filets de truite 92.00**

Rainbow trout filets, mushrooms, crabmeat, toasted almonds

*Le suprême de flétan 93.00**

Parmesan crusted wild Alaskan halibut, jumbo asparagus, beurre blanc

*Le Saint Jacques et crevettes 94.00**

Delmarva scallops, shrimp, Niçoise, garlic herb butter

Papa's Bouillabaisse 94.00

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

*Le homard du Maine 95.00**

Maine lobster, jumbo lump crabmeat, citrus, Sauternes sauce

Les escalopes de veau 92.00

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

*Une entrecote au poivre 94.00***

Black pepper-cruste Creekstone Farms natural New York strip steak, shallots, Dijon mustard, truffle sauce, garden vegetables

*Les deux tournedos 95.00***

Twin beef tenderloins, haricot verts, roasted potatoes Béarnaise sauce

Chateaubriand de l'Auberge

(for two) 190.00*

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

Our assorted hot soufflés 8.95*

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.