

# 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.