

L'Auberge Chez François

Thanksgiving Day Menu

Chef Jacques' Amuse-Bouche

APPETIZERS

choice of:

Le bisque de homard

lobster bisque *

La gratinée des halles

onion soup gratinée

La cassolette de joues de boeuf

a 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 *

**Trio de saumons*

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

Le croustillant au Roquefort

warm Roquefort cheese tart, caramelized apples, touch of cinnamon and Calvados

Les escargots de Bourgogne

half dozen snails from the vineyards of Burgundy with our garlic and herb butter 8.50 *

SALADS

choice of

La salade de L'Auberge

organic mesclun salad, crudités, vinaigrette Maison

La salade composée au Roquefort

Roquefort cheese salad 6.95 *

La salade Caesar

Caesar salad 6.95

ENTRÉES

choice of:

Le dindonneau rôti de la ferme

Roasted Whiffletrees Farm turkey, chestnut stuffing, giblet gravy, cranberry relish 118.00

Le suprême de flétan

Parmesan crusted wild Alaskan Halibut, mushroom medley, Beurre Blanc 120.00*

La sole de La Manche

Dover sole sautéed with lobster, mushrooms, tomato concassé 122.00 *

Le homard du Maine

Maine lobster, jumbo lump crabmeat, citrus, Sauternes sauce 124.00 *

**Les deux tournedos*

Creekstone Farms Natural beef tenderloins, mushrooms, Béarnaise sauce 126.00 *

**Carré d'agneau*

Rack of lamb, herbs de Provence, seasonal vegetables, thyme sauce 128.00

DESSERTS

choice of:

Selections from our dessert menu

Our assorted hot soufflés

Grand Marnier, Chocolate, Raspberry, Hazelnut 7.95 *

Please order at the beginning of your meal

Happy Thanksgiving to All et Bon Appétit

Please inform your server of any dietary restrictions.

*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.

Gluten free *