

L'Auberge Chez François

∞ A la Carte Dinner Menu ∞

APPETIZERS

La Gratinée des Halles 12.00
Onion Soup Gratinée

Le Bisque de Homard 12.00*
Lobster Bisque

Le Croustillant au Roquefort 18.50
Warm Roquefort cheese tart, caramelized apples, cinnamon and Calvados

La Cassolette de Joes de Boeuf 19.95*
Braised Wagyu beef cheeks, sherry wine sauce

Une Crêpe à la Ciboulette 19.95*
Chive crêpe, wild mushroom duxelle, tomato concassé, truffle sauce

Les Moules au Beurre d'Ail 19.50*
Maine rope mussels, garlic-herb butter

Les Asperges Vertes 19.50*
Warm asparagus on Virginia country ham, cheese medley, quail egg

Trio de Saumons 19.95*
Norwegian salmon: House-dilled cured, rillettes, smoked, salmon caviar, capers

La Coquille de Crustacés 20.00*
Shrimp, crabmeat, lobster, scallops, salmon, herb remoulade sauce

Les Huitres Chaudes ou Froides 19.00**
1/2 dozen oysters: chilled, sauce mignonette; warm, Béarnaise sauce

Les Escargots de Bourgogne 21.00*
Snails from the vineyards of Burgundy, 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

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.

ENTRÉES

Les Filets de Truite 46.00*
Rainbow trout filets, mushrooms, crabmeat, toasted almonds

Le Suprême de Flétan 47.00*
Parmesan crusted wild Maine halibut, jumbo asparagus, beurre blanc

Le Saint Jacques et Crevettes 49.00*
Maine Diver scallops, shrimp, Niçoise, garlic herb butter

La Sole de la Manche 53.00*
Dover sole, lobster sauté, tomato concassé

Papa's Bouillabaisse 53.00*
Fresh fish & shellfish medley, saffron broth

Le Homard du Maine 51.00*
Maine lobster, jumbo lump crabmeat, citrus, Sauternes sauce

Les Escalopes de Veau 50.00*
Veal scaloppini, Virginia ham, crabmeat, mushrooms, crème sauce

Une Entrecote au Poivre 52.00**
Black pepper-crusted New York strip steak, shallots, Dijon mustard, truffle sauce

Les Deux Tournedos 54.00**
Twin beef tenderloins, haricot verts, roasted herb potatoes, Béarnaise sauce

Le Sauté Gourmandise Papa Ernest 55.00**

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

Carré d'Agneau 56.00*
Rack of lamb, herbs de Provence, vegetable medley, thyme sauce

Chateaubriand de l'Auberge
(for two) 130.00**
Roasted beef tenderloin, vegetables, Béarnaise, truffle sauce

SIDES TO SHARE:

Haricots Verts *, *Roasted Potatoes* *, *Wild Mushroom Medley* *, *Pommes Frites* 10.00

DESSERTS

Selection from our Dessert Menu 11.00

Our Assorted Hot Soufflés 14.00*