

# L'Auberge Chez François

## Le Menu de La Fête des Mères 2021

### APPETIZERS

*La Gratinée des Halles*  
Onion Soup Gratinée

*Le Bisque de Homard\**  
Lobster Bisque

*La Cassolette de Joes de Boeuf\** Braised  
Wagu beef cheeks,  
sherry wine sauce

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

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

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

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

*Les Huitres Chaudes ou Froides 9.50\*\**  
1/2 dozen oysters: chilled, sauce mignonette;  
warm, Béarnaise sauce

*Les Escargots de Bourgogne 9.50\** Snails  
from the vineyards of Burgundy, 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

**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 97.00\**  
Rainbow trout filets, mushrooms, crabmeat,  
toasted almonds

*Le Suprême de Flétan 98.00\**  
Parmesan crusted wild Maine halibut,  
jumbo asparagus, beurre blanc

*Le Saint Jacques et Crevettes 99.00\**  
Maine Diver scallops, shrimp, Niçoise,  
garlic herb butter

*La Sole de la Manche 102.00\**  
Dover sole, lobster sautée, tomato concassé

*Le Homard du Maine 101.00\**  
Maine lobster, jumbo lump crabmeat,  
citrus, Sauternes sauce

*Les Escalopes de Veau 98.00\**  
Veal scaloppini, Virginia ham, crabmeat,  
mushrooms, crème sauce

*Les Deux Tournedos 101.00\*\**  
Twin beef tenderloins, haricot verts,  
roasted herb potatoes, Béarnaise sauce

*Le Sauté Gourmandise Papa Ernest*  
**102.00\*\***

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

*Carré d'Agneau 101.00\**  
Rack of lamb, herbs de Provence, vegetable  
medley, thyme sauce

### SIDES TO SHARE:

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

### DESSERTS

*Selection from our Dessert Menu*  
*Our Assorted Hot Soufflés 8.95\**