

L'Auberge Chez François

❧ Prix-fixe Dinner Menu ❧

APPETIZERS

La Gratinée des Halles
Onion Soup Gratinée

*Le Bisque de Homard**
Lobster Bisque

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

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

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

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

*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 8.50
Caesar salad

*La Salade Composée au Roquefort 8.50**
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 94.00**
Rainbow trout filets, mushrooms, crabmeat, toasted almonds

*Le Suprême de Flétan 95.00**
Parmesan crusted wild Maine halibut, jumbo asparagus, beurre blanc

*Le Saint Jacques et Crevettes 96.00**
Maine Diver scallops, shrimp, garlic herb butter

*La Sole de la Manche 98.00**
Dover sole, lobster sautée, tomato concassé

*Papa's Bouillabaisse 97.00**
Fresh fish & shellfish medley, saffron broth

*Le Homard du Maine 98.00**
Maine lobster, jumbo lump crabmeat, citrus, Sauternes sauce

*Les Escalopes de Veau 96.00**
Veal scaloppini, Virginia ham, crabmeat, mushrooms, crème sauce

*Une Entrecote au Poivre 96.00***
Black pepper-crusted New York strip steak, shallots, Dijon mustard, truffle sauce

*Les Deux Tournedos 98.00***
Twin beef tenderloins, haricot verts, roasted herb potatoes, Béarnaise sauce

*Le Sauté Gourmandise Papa Ernest 99.00***

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

*Carré d'Agneau 98.00**
Rack of lamb, herbs de Provence, vegetable medley, thyme sauce

*Chateaubriand de l'Auberge (for two) 198.00***
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
*Our Assorted Hot Soufflés 8.95**