

# L'Auberge Chez Francois

## 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* 20.50  
Warm Roquefort cheese tart, caramelized  
apples, cinnamon and Calvados

*La Cassolette de Joes de Boeuf* 23.95\*  
Braised Wagyu beef cheeks,  
sherry wine sauce

*Une Crêpe à la Ciboulette* 21.95\*  
Chive crêpe, wild mushroom duxelle,  
tomato concassé, truffle sauce

*Les Moules au Beurre d'Ail* 21.95\*  
Maine rope mussels, garlic-herb butter

*Le Boudin Blanc* 23.50\*  
Boudin blanc, Toulouse sausage,  
bacon wrapped scallop on white beans

*Trio de Saumons* 23.95\*  
Norwegian salmon: house-dill cured,  
rillettes, smoked, salmon caviar, capers

*La Coquille de Crustacés* 24.50\*  
Shrimp, crabmeat, lobster, scallops,  
salmon, herb remoulade sauce

*Les Huitres Chaudes ou Froides* 23.50\*\*  
1/2 dozen oysters: chilled, sauce mignonette;  
warm, Béarnaise sauce

*Les Escargots de Bourgogne* 23.95\*  
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* 19.50  
Caesar salad

*La Salade Composée au Roquefort*  
19.95\*  
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* 51.95\*  
Rainbow trout filets, mushrooms,  
crabmeat, toasted almonds

*Le Suprême de Flétan* 52.50\*  
Parmesan crusted wild Maine halibut,  
beurre blanc

*Le Saint Jacques et Crevettes* 53.95\*  
Maine diver scallops, shrimp,  
garlic herb butter

*La Sole de la Manche* 58.95\*  
Dover sole, lobster sauté, tomato concassé

*Papa's Bouillabaisse* 58.95\*  
Fresh fish & shellfish medley, saffron broth

*Le Homard du Maine* 59.95\*  
Maine lobster, jumbo lump crabmeat,  
citrus, Sauternes sauce

*Les Escalopes de Veau* 56.95\*  
Veal scaloppini, Virginia ham, crabmeat,  
mushrooms, crème sauce

*Une Entrecote au Poivre* 57.95\*\*  
Black pepper-crusted New York strip steak,  
shallots, Dijon mustard, truffle sauce

*Les Deux Tournedos* 59.95\*\*  
Twin beef tenderloins, haricot verts,  
roasted herb potatoes, Béarnaise sauce

*Le Sauté Gourmandise Papa Ernest*  
62.50\*\*

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

*Carré d'Agneau* 61.95\*  
Rack of lamb, herbs de Provence,  
vegetable medley, thyme sauce

*Chateaubriand de l'Auberge*  
(for two) 142.95\*\*  
Roasted beef tenderloin, vegetables,  
Béarnaise, truffle sauce

### SIDES TO SHARE:

*Haricots Verts* \*, *Roasted Potatoes* \*, *Wild  
Mushroom Medley* \*, *Pommes Frites* 11.00

### DESSERTS

*Selection from our Dessert Menu* 12.00

*Our Assorted Hot Soufflés* 14.95\*

*Julius Mehl Coffee* 5.00

*Harney and Sons Fine Teas* 6.00