

L'Auberge Chez François

Thanksgiving Day Menu

CHEF JACQUES' AMUSE BOUCHE

APPETIZERS

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 garlic and herb butter 10.50 *

SALADS

La salade de L'Auberge

Organic mesclun salad, crudités, vinaigrette Maison

La salade composée au Roquefort

Roquefort cheese salad 10.25 *

La salade Caesar

Caesar salad 9.75

ENTRÉES

Le dindonneau rôti de la ferme

Roasted Whiffletrees organic turkey, chestnut stuffing, giblet gravy, cranberry relish
120.00

Le suprême de flétan

Parmesan crusted wild Alaskan Halibut, mushroom medley, Beurre Blanc 122.00*

La sole de La Manche

Dover sole sautéed with lobster, mushrooms, tomato concassé 124.00 *

Le homard du Maine

Maine lobster, jumbo lump crabmeat, citrus, Sauternes sauce 126.00 *

**Les deux tournedos*

Creekstone Farms Natural beef tenderloins, mushrooms, Béarnaise sauce 128.00 *

Carré d'agneau

Rack of lamb, herbs de Provence, seasonal vegetables, thyme sauce 130.00

DESSERTS

Selections from our dessert menu

Our assorted hot soufflés

Grand Marnier, Chocolate,
Raspberry 10.50 *

Julius Meinel Coffee 5.00

Harney and Sons Fine Teas 6.00

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 *