

L'Auberge Chez François

Menu Expérience du Réveillon de Noël 2021

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 **

Mousseline de Homard du Maine

*Mousseline of Maine lobster, Osetra caviar, Cognac 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

**Les huitres chaudes ou froides*

*Half dozen oysters – cold with sauce mignonette, hot with Béarnaise sauce 10.50 **

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 Saumon Soufflé

Norwegian salmon & seabass mousse, wilted garden spinach, garden herbs, beurre rouge sauce 125.00**

La sole de La Manche

*Dover sole sautéed with lobster, mushrooms, tomato concassé 134.00 **

Le homard du Maine

*Maine lobster, jumbo lump crabmeat, citrus, Sauternes sauce 138.00 **

**Les deux tournedos*

*Creekstone Farms Natural beef tenderloins, mushrooms, Béarnaise sauce 138.00 **

**Carré d'agneau*

*Rack of lamb, herbs de Provence, seasonal vegetables, thyme sauce 140.00**

Le Sauté Gourmandise Papa Ernest

*Medallions of beef, veal & lamb chop, roasted half Maine lobster tail, Truffle Sauce 142.00**

DESSERTS

Selections from our dessert menu

Our assorted hot soufflés

*Grand Marnier, Chocolate, Raspberry 14.95 **
Please order at the beginning of your meal.

Juliu Meinl Coffee Service 5.00

Harney and Sons Fine Teas Service 6.00

Happy Holidays et Bon Appétit to all

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 ***