

L'Auberge Chez François

Le Menu Expérience du Réveillon 2021

Chef Jacques' New Year's Eve Amuse-Bouche

APPETIZERS

Le bisque de homard
Lobster bisque 12.00 *

La gratinée des halles
Onion soup gratinée 12.00

La cassolette de joues de boeuf
A house delicacy: braised Wagyu beef cheeks,
wild mushrooms, sherry wine sauce 20.50 *

Tartare de thon
Sushi grade tuna tartare martini,
vodka infused sour crème, Osetra caviar 26.95 *

Une crêpe à la ciboulette
Chive crêpe stuffed with duxelle of wild
mushrooms, tomato concassé, truffle sauce 21.95 *

***Trio de saumons**
Norwegian salmon: house dill cured, smoked,
rillettes with salmon caviar, capers 23.95

***Les huitres chaudes ou froides**
Half dozen oysters – cold with sauce mignonette,
hot with Béarnaise sauce 23.50 *

Les escargots de Bourgogne
Half dozen snails from the vineyards of Burgundy
with garlic and herb butter 23.50 *

SALADS

La salade de L'Auberge
Organic mesclun salad, crudités,
vinaigrette Maison 12.00

La salade composée au Roquefort
Roquefort cheese salad 19.95 *

La salade Caesar
Caesar salad 19.50

ENTRÉES

Le Saumon Soufflé
Norwegian salmon & seabass mousse,
wilted garden spinach, garden herbs,
beurre rouge sauce 54.95 *

La sole de La Manche
Dover sole sautéed with lobster, mushrooms,
tomato concassé 58.95 *

Coquilles Saint-Jacques
Maine diver scallops, roasted shitake mushrooms,
Champagne sauce, Osetra caviar 56.95 *

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

***Les deux tournedos**
Creekstone Farms Natural beef tenderloins,
mushrooms, Béarnaise sauce 59.95 *

***Carré d'agneau**
Rack of lamb, herbs de Provence,
seasonal vegetables, thyme sauce 61.95

Chateaubriand de L'Auberge (for two)
Chateaubriand alongside a medley of vegetables,
roasted potatoes, served with béarnaise
and truffle sauce 130.00

DESSERTS

Selections from our dessert menu
A New Year's Eve Complimentary Cremant d'Alsace Toast
from our Family to yours!

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

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 ***

Bonne Année et Bon Appétit to all!