

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 **

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 **

Tartatre de thon

*Sushi grade tuna tartare martini, vodka infused sour crème, Osetra caviar**

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 127.00**

La sole de La Manche

*Dover sole sautéed with lobster, mushrooms, tomato concassé 136.00 **

Coquilles Saint-Jacques

*Maine diver scallops, roasted shitake mushrooms, Champagne sauce, Osetra caviar 130.00**

Le homard du Maine

*Maine lobster, jumbo lump crabmeat, citrus, Sauternes sauce 140.00 **

***Les deux tournedos**

*Creekstone Farms Natural beef tenderloins, mushrooms, Béarnaise sauce 140.00 **

***Carré d'agneau**

Rack of lamb, herbs de Provence, seasonal vegetables, thyme sauce 142.00

Chateaubriand de L'Auberge**

Chateaubriand alongside a medley of vegetables, roasted potatoes, served with béarnaise and truffle sauce (for two) 288.00

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!