

# 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 \*

**Le gratin de Saint Jacques**  
Gratin of bay scallops and shitake mushrooms,  
creamy lobster 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 Meinel 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 \***

**Happy Holidays et Bon Appétit to all**