

# L'Auberge Chez François

🌀 *Prix-fixe Dinner Menu* 🌀

**Chef Jacques' Amuse Bouche**

## APPETIZERS

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*La Gratinée des Halles*

*Onion soup gratinée*

*Le Bisque de Homard\**

*Lobster bisque*

*Le Croustillant au Roquefort*

*Warm Roquefort cheese tart, caramelized apples, cinnamon and Calvados*

*La Cassolette de Joes de Boeuf\**

*Braised Wagyu beef cheeks, sherry wine sauce*

*Une Crêpe à la Ciboulette\**

*Chive crêpe, wild mushroom duxelle, tomato concassé, truffle sauce*

*Les Moules au Beurre d'Ail\**

*Maine rope mussels, garlic-herb butter*

*Les Asperges Vertes*

*Warm asparagus on Virginia country ham, cheese medley\**

*Trio de Saumons\**

*Norwegian salmon: house-dilled cured, rillettes, smoked, salmon caviar, capers*

*La Coquille de Crustacés\**

*Shrimp, crabmeat, lobster, scallops, salmon, herb remoulade sauce*

*Les Huitres Chaudes ou Froides 10.50\*\**

*1/2 dozen oysters: chilled, sauce mignonette; warm, Béarnaise sauce*

*Les Escargots de Bourgogne 10.50\**

*Snails from the vineyards of Burgundy, garlic-herb butter*

*L'Escalope de foie Gras de Canard 17.00\**

*Rougié duck foie gras sautéed on brioche with orange duck sauce*

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*La Salade de l'Auberge*

*Organic mesclun salad, garden crudités, vinaigrette maison*

*La Salade Caesar 10.95*

*Caesar salad*

*La Salade Composée au Roquefort 10.25*

*Roquefort cheese salad*

*Chef Jacques proudly features fresh vegetables and herbs from our on-site gardens. We source from local, sustainable and artisanal producers to serve healthy and flavorful meals. Bon Appétit.*

## ENTRÉES

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***Les Filets de Truite 98.00\****

*Rainbow trout filets, mushrooms, crabmeat, toasted almonds*

***Le Saint Jacques et Crevettes 101.00\****

*Maine diver scallops, shrimp, garlic herb butter*

***La Sole de la Manche 102.00\****

*Dover sole, lobster sautéée, tomato concassé*

***Papa's Bouillabaisse 103.00***

*Fresh fish & shellfish medley, saffron broth*

***Le Homard du Maine 104.00\****

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

***Les Aiguillettes de Canard 99.00\*\****

*Maple Leaf Farms grilled duck breast, wild rice, Grand Marnier sauce*

***Les Escalopes de Veau 100.00\****

*Veal scaloppini, Virginia ham, crabmeat, mushrooms, crème sauce, spaetzels*

***Une Entrecote aux Poivres 101.00\*\****

*Black pepper-crusted New York strip steak, shallots, Dijon mustard, truffle sauce*

***Les Deux Tournedos 102.00\*\****

*Twin beef tenderloins, haricot verts, roasted herb potatoes, Béarnaise sauce  
add Rougié foie gras 17.00\**

***Le Sauté Gourmandise Papa Ernest 104.00\*\****

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

***Carré d'Agneau 104.00\****

*Rack of lamb, herbs de Provence, vegetable medley, thyme sauce*

***Chateaubriand de l'Auberge (for two) 204.00\*\****

*Roasted beef tenderloin, vegetables, Béarnaise, truffle sauce*

## SIDES TO SHARE:

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*Haricots Verts\*, Roasted Potatoes\*, Wild Mushroom Medley\*, Pommes Frites, Spaetzels  
11.00*

## DESSERTS

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*Selection from our Dessert Menu*

***Our Assorted Hot Soufflés 10.50\****

*Grand Marnier, Chocolate, Raspberry*

***Please order with your meal***

*Julius Meinl Coffee 5.00*

*Harney and Sons Fine Teas 6.00*

**\* Gluten free**

\* 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.