

L'Auberge Chez François

*A la Carte Dinner Menu
Chef Jacques' Amuse Bouche*

APPETIZERS

La Gratinée des Halles 12.00
Onion soup gratinée

*Le Bisque de Homard 12.00**
Lobster bisque

Le Croustillant au Roquefort 20.50
Warm Roquefort cheese tart, caramelized apples, cinnamon and Calvados

*La Cassolette de Joes de Boeuf 23.95**
Braised Wagyu beef cheeks, sherry wine sauce

*Une Crêpe à la Ciboulette 21.95**
Chive crêpe, wild mushroom duxelle, tomato concassé, truffle sauce

*Les Moules au Beurre d'Ail 21.95**
Maine rope mussels, garlic-herb butter

*Les Asperges Vertes 21.95**
*Warm asparagus on Virginia country ham, cheese medley**

*Trio de Saumons 23.95**
Norwegian salmon: house-dilled cured, rillettes, smoked, salmon caviar, capers

*La Coquille de Crustacés 24.50**
Shrimp, crabmeat, lobster, scallops, salmon, herb remoulade sauce

*Les Huitres Chaudes ou Froides 23.50***
1/2 dozen oysters: chilled, sauce mignonette; warm, Béarnaise sauce

*Les Escargots de Bourgogne 23.95**
Snails from the vineyards of Burgundy, garlic-herb butter

L'Escalope de Foie Gras de Canard 26.50
Rougié duck foie gras sautéed on brioche with orange duck sauce

SALADS

La Salade de l'Auberge 12.00
Organic mesclun salad, garden crudités, vinaigrette maison

La Salade Caesar 19.50
Caesar salad

La Salade Composée au Roquefort 19.95
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

Les Filets de Truite 52.95*

Rainbow trout filets, mushrooms, crabmeat, toasted almonds

Le Saint Jacques et Crevettes 56.95*

Maine diver scallops, shrimp, garlic herb butter

La sole de la Manche 59.95

Dover sole, Lobster sautee, tomato concassè

Papa's Bouillabaisse 62.95

Fresh fish & shellfish medley, saffron broth

Le Homard du Maine 63.95*

Maine lobster, jumbo lump crabmeat, citrus, Sauternes sauce

Les Aiguillettes de Canard 56.00**

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

Les Escalopes de Veau 57.95*

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

Une Entrecote au Poivre 58.95**

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

Les Deux Tournedos 60.95**

Twin beef tenderloin herb potatoes, Béarnaise sauce

add Rougié foie gras 17.00

Le Sauté Gourmandise Papa Ernest 65.50**

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

Carré d'Agneau 65.95*

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

Chateaubriand de L'Aubege (for two) 144.95*

Roasted beef tenderloin, Vegetables, Bearnaise, truffle sauce

SIDES TO SHARE:

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

11.00

DESSERTS

Selection from our Dessert Menu 12.00

Our Assorted Hot Soufflés 14.95*

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.