

L'Auberge Chez François

🌀 *Prix-fixe Dinner Menu* 🌀

Chef Jacques' Amuse Bouche

APPETIZERS

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

*Le Boudin Blanc**

Toulouse Sausage, Bacon Wrapped Scallop on White Beans

*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 11.50***

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

*Les Escargots de Bourgogne 11.50**

Snails from the vineyards of Burgundy, garlic-herb butter

*L'Escalope de foie Gras de Canard 18.00**

Rougié duck foie gras sautéed on brioche with orange duck sauce

La Salade de l'Auberge

Organic mesclun salad, garden crudités, vinaigrette maison

La Salade Caesar 10.50

Caesar salad

La Salade Composée au Roquefort 11.50

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 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 sauté, mushrooms, 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 18.00**

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:

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

DESSERTS

Selection from our Dessert Menu

Our Assorted Hot Soufflés 11.50*

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.