

L'Auberge Chez François

Le Menu Expérience du Réveillon 2022

CHEF JACQUES' AMUSE BOUCHE

APPETIZERS

Le Bisque de Homard

*Lobster bisque **

La Gratinée des Halles

Onion soup gratinée

La Cassolette de Joes de Boeuf

*A house delicacy: braised Wagyu beef cheeks, wild mushrooms, sherry wine sauce **

*Le Boudin Blanc **

Toulouse Sausage, Bacon Wrapped Scallop on White Beans

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*

Le Croustillant au Roquefort

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

Les Escargots de Bourgogne

*Half dozen snails from the vineyards of Burgundy with garlic and herb butter 10.50 **

*Les Huitres Chaudes ou Froides **

Half dozen oysters – cold with sauce mignonette, hot with Béarnaise sauce 10.50

SALADS

La Salade de L'Auberge

Organic mesclun salad, crudités, vinaigrette Maison

La Salade Composée au Roquefort

*Roquefort cheese salad 12.25 **

La Salade Caesar

Caesar salad 11.95

ENTRÉES

Le Saumon Soufflé

*Norwegian salmon & seabass mousse, wilted garden spinach, garden herbs,
beurre rouge sauce 140.00**

Les Filets de Truite

*Rainbow trout filets, mushrooms, crabmeat, toasted almonds 145.00**

La Sole de La Manche

*Dover sole sautéed with lobster, mushrooms, tomato concassé 150.00**

Le Homard Thermidor

*1½ lb. Maine Lobster, Crème Cognac Sauce, Cheese Medley, Garden Vegetables 154.00**

Les Escalopes de Veau *

*Veal scaloppini, Virginia ham, crabmeat, mushrooms,
crème sauce, spaetzels 144.00*

Les Deux Tournedos *

*Creekstone Farms Natural beef tenderloins, mushrooms,
Béarnaise sauce 148.00 **

Le Sauté Gourmandise Papa Ernest **

Medallions of beef, veal & lamb chop, roasted half Maine lobster tail 150.00

Carré d'Agneau

*Rack of lamb, herbs de Provence, seasonal vegetables,
thyme sauce 154.00*

Le Filet de Boeuf Encroûte Wellington, Perigourdine
*Beef Wellington with Truffle and Madeira sauce 155.00**

DESSERTS

Selections from our dessert menu

Our Assorted Hot Soufflés

*Grand Marnier, Chocolate, Raspberry 11.50 **

Please order at the beginning of your meal

Julius Meinl Coffee 5.00

Harney and Sons Fine Teas 6.00

***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.***

Happy New Year et Bon Appétit to all

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 *