

L'Auberge Chez François

Le Menu Expérience de la Saint Valentin 2023

Chef Jacques' 'La romance est dans l'air' 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**

Martini de Homard du Maine

*Maine Lobster martini, vodka infusé sour crème, Osetra caviar**

Une Crêpe à la Ciboulette

*Chive crêpe stuffed with duxelle of wild mushrooms, tomato concassé, truffle sauce**

Le Gratin de Saint Jacques

*Gratin of Chesapeake Bay scallops and Shitake mushrooms, Maine lobster
cognac sauce, smoked salmon Caviar**

Quenelles de Brochet

*Black truffled pike Quenelle, sauce Nantua**

****Les Huitres Chaudes ou Froides***

Half dozen oysters – cold with sauce mignonette, hot with Béarnaise sauce 12.50*

Les Escargots de Bourgogne

Half dozen snails from the vineyards of Burgundy with garlic and herb butter 12.50*

L'Escalope de Foie Gras de Canard

Rougié duck foie gras sautéed on brioche with orange duck sauce 18.50

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

Gem Lettuce, Anchoives, Caesar Dressing 11.95

ENTRÉES

Le Bar en Croûte

*Mediterranean seabass, Norwegian salmon mousse, wilted garden spinach,
wrapped in puff pastry, beurre rouge sauce 150.00*

La Matelote de Poissons et Crustacés

*Maine Lobster, Carolina Shrimp
Maine Diver Scallops, crabmeat, white lobster sauce* 159.00*

La Sole de La Manche

Dover sole sautéed with lobster, mushrooms, tomato concassé 162.00*

Le Homard du Maine

Maine lobster, jumbo lump crabmeat, citrus, Sauternes sauce 164.00*

Les Escalopes de Veau

*Marcho Farms veal scaloppini, crabmeat, Virginia ham,
mushroom cream sauce* 156.00*

****Les Deux Tournedos***

Creekstone Farms natural beef tenderloins, mushrooms, Béarnaise sauce
164.00*

****Carré d'Agneau***

Rack of lamb, herbs de Provence, seasonal vegetables, thyme sauce 168.00

****Le Filet de Boeuf Encroûte Wellington, Périgourdine***

Beef Wellington with Truffle and Madeira sauce 168.00

****Chateaubriand de L'Auberge for Two***

*Classic Chateaubriand, wild mushrooms, seasonal vegetables, haricot verts,
roasted potatoes, Béarnaise and Truffle sauce* (for Two) 340.00*

DESSERTS

Selections from our Dessert Menu

Our Award-Winning Assorted Hot Soufflés

*Grand Marnier, Chocolate, Raspberry 14.95 **

Please order at the beginning of your meal

A Grand Finale to your Valentine's Celebration Experience Chez Vous

*A Bottle of Cremant d'Alsace Rosé Bubbles & Half Pound of House Made
Boxed Chocolate Truffles infused with Grand Marnier 104.00*

Julius Meini Coffee Service 5.00

Harney & Sons Fine Tea Service 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.*

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****