

L'Auberge Chez François

Le Menu de La Fête des Pères 2023

APPETIZERS

*Le Bisque de Homard**
Lobster bisque

La Gratinée des Halles
Onion soup gratinée

*La Cassolette de Joes de Bœuf**
A house delicacy: braised Wagyu beef cheeks,
wild mushrooms, sherry wine sauce

Les Betteraves d'Or (v)*
Golden Beet Tartare, Vinaigrette Maison, Capers, Chives

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

*Une Crêpe à la Ciboulette**
Chive crêpe stuffed with duxelle of wild mushrooms, tomato concassé, truffle sauce

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

*Trio de Saumons**
Norwegian salmon: house dill cured, smoked, rillettes with salmon caviar, capers

*Les Huitres Chaudes ou Froides***
Half dozen oysters – cold with sauce mignonette, hot with Béarnaise sauce 10.50

*Les Escargots de Bourgogne**
Half dozen snails from the vineyards of Burgundy with garlic and herb butter 10.50

*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 10.25

La Salade Caesar
Caesar salad 10.00

ENTRÉES

Le Bourguignon de Champignons* (v)

Wild Mushrooms, Pearl Onions, Shallots, Spaetzles, Burgundy Wine Sauce 130.00

Les Filets de Truite*

Rainbow trout filets, mushrooms, crabmeat, toasted almonds 129.00

La Sole de La Manche*

Dover sole sautéed with lobster, mushrooms, tomato concassé 138.00

La Matelote de Poissons et Crustacés *

*Mediterranean Sea Bass, Norwegian Salmon, Maine Lobster, Carolina Shrimp,
Maine Diver Scallops, crabmeat, white lobster sauce 142.00*

Papa's Traditional Bouillabaisse*

Fresh fish & shellfish medley, saffron broth 136.00

Le Homard du Maine*

Maine lobster, jumbo lump crabmeat, citrus, Sauternes sauce 142.00

Les Escalopes de Veau*

Marcho Farms Veal scaloppini, crabmeat, Virginia ham, mushroom creme sauce 140.00

Les Deux Tournedos**

Creekstone Farms Natural beef tenderloins, mushrooms, Béarnaise sauce 142.00

Carré d'Agneau*

Rack of lamb, herbs de Provence, seasonal vegetables, thyme sauce 144.00

Le Sauté Gourmandise Papa Ernest**

Medallions of beef, veal & lamb chop, roasted half Maine lobster tail 146.00

Chateaubriand de L'Auberge for Two**

*Chateaubriand alongside a medley of vegetables and roasted potatoes,
served with béarnaise and truffle sauce (for two) 290.00*

DESSERTS

Selections from our Dessert Menu

Our Assorted Hot Soufflés

*Grand Marnier, Chocolate, Raspberry 14.95 **

Please order at the beginning of your meal.

Julius Meinl Coffee Service 5.00

Harney and Sons Fine Tea Service 6.00

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 ***

Happy Father's Day