

L'Auberge Chez François

Thanksgiving Day Menu

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 **

Les Betteraves d'Or (v)*

Golden Beet Tartare, Vinaigrette Maison, Capers, Chives

*Le Boudin Blanc**

Toulouse Sausage, Bacon Wrapped Scallop on White Beans

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 13.25 **

La Salade Caesar

Caesar salad 12.95

ENTRÉES

Le Dindonneau Rôti de la Ferme

Roasted Whiffletrees organic turkey, chestnut stuffing, giblet gravy, cranberry relish 122.00

*Les Filets de Truite**

Rainbow trout filets, mushrooms, crabmeat, toasted almonds 124.00

*La Sole de La Manche**

Dover sole sautéed with lobster, mushrooms, tomato concassé 126.00

*La Matelote de Poissons et Crustacés**

Sea bass, salmon, shrimp, scallops, lobster, Cognac lobster sauce 128.00

*Le Homard du Maine**

Maine lobster, jumbo lump crabmeat, citrus, Sauternes sauce 128.00

Le Ragoût de Champignons Sauvages (v) 128.00*

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

*Les Escalopes de Veau**

Veal scaloppini, Virginia ham, crabmeat, mushrooms, crème sauce, spaetzels 129.00

*Les Deux Tournedos**

*Creekstone Farms Natural beef tenderloins, mushrooms,
Béarnaise sauce 130.00*

*Le Sauté Gourmandise Papa Ernest***

Medallions of beef, veal & lamb chop, roasted half Maine lobster tail 131.00

*Carré d'Agneau**

Rack of lamb, herbs de Provence, seasonal vegetables, thyme sauce 132.00

*L'assiette de Gibier du Chasseur** 132.00*

Hunter's Duo- Red Deer Chop, Quail Stuffed with Duck Mousse, Roebuck Sauce

DESSERTS

Selections from our dessert menu

Our Assorted Hot Soufflés

*Grand Marnier, Chocolate, Raspberry 12.50**

Please order at the beginning of your meal

Julius Meinl Coffee 6.00

Harney and Sons Fine Teas 6.00

Happy Thanksgiving to All et 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*