

L'Auberge Chez François

Menu Expérience du Réveillon 2023

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 12.50

*Les Huitres Chaudes ou Froides**
Half dozen oysters – cold with sauce mignonette, hot with Béarnaise sauce 12.50

SALADS

La Salade de L'Auberge
Organic mesclun salad, crudités, vinaigrette Maison

*La Salade Composée au Roquefort **
Roquefort cheese salad 14.25

La Salade Caesar
Caesar salad 13.95

ENTRÉES

*Le Saumon dans sa robe Croustillante**
Norwegian salmon, sea bass mousse, spinach, puff pastry, lobster sauce 142.00

*Les Filets de Truite 147.00**
Rainbow trout filets, mushrooms, crabmeat, toasted almonds

*La Sole de La Manche**
Dover sole sautéed with lobster, mushrooms, tomato concassé 152.00

*Le Homard du Maine**
Maine lobster, jumbo lump crabmeat, citrus, Sauternes sauce 156.00

*Les Escalopes de Veau **
Veal scaloppini, Virginia ham, crabmeat, mushrooms,
crème sauce, spaetzels 146.00

*Les Deux Tournedos***
Creekstone Farms Natural beef tenderloins, mushrooms,
Béarnaise sauce 150.00

*Le Sauté Gourmandise Papa Ernest ***
Medallions of beef, veal & lamb chop, roasted half Maine lobster tail 152.00

*Carré d'Agneau**
Rack of lamb, herbs de Provence, seasonal vegetables,
thyme sauce 156.00

*L'assiette de Gibier du Chasseur**
Hunter's Duo- Red Deer Chop, Quail Stuffed with Duck Mousse,
Roebuck Sauce 158.00

*Le Filet de Boeuf Encroûte Wellington, Perigourdine**
Beef Wellington with Truffle and Madeira sauce 157.00

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 Holidays 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 **