

L'Auberge Chez François

∞ *Le Menu de la Saint Valentin 2024* ∞

Chef Jacques' "La Romance est dans l'air" Amuse-Bouche

APPETIZERS

La Gratinée des Halles

Onion Soup Gratinée

*Le Bisque de Homard**

Lobster Bisque

*Martini de Homard du Maine**

Maine Lobster Martini, Vodka Infuséd Sour Crème, Osetra Caviar

Le Croustillant au Roquefort

Warm Roquefort Cheese Tart, Caramelized Apples, Cinnamon, Calvados

*La Cassolette de Joes de Boeuf**

House Delicacy: Braised Wagyu Beef Cheeks, Wild Mushrooms, Sherry Wine Sauce

*Une Crêpe à la Ciboulette**

Chive Crêpe, Duxelle of Wild Mushrooms, Tomato Concassé, Truffle Sauce

*Le Gratin de Saint Jacques**

Gratin of Chesapeake Bay Scallops, Shiitake Mushrooms, Maine Lobster, Cognac Sauce, Smoked Salmon Caviar

Les Betteraves d'Or (v)*

Golden Beet Tartare, Vinaigrette Maison, Capers, Chives

*Trio de Saumons**

Norwegian Salmon, House Dill Cured, Smoked Rillettes with Salmon Caviar, Capers

*Les Huitres Chaudes ou Froides** 12.50*

Half Dozen Oysters: Chilled, Sauce Mignonette; or Warm, Béarnaise Sauce

Les Escargots de Bourgogne 12.50*

Half Dozen Snails from the Vineyards of Burgundy, Garlic-Herb Butter

L'Escalope de Foie Gras de Canard 18.50*

Rougié Duck Foie Gras Sautéed on Brioche, Orange Duck Sauce

SALADS

La Salade de l'Auberge

Organic Mesclun Salad, Garden Crudités, Vinaigrette Maison

La Salade Caesar 11.95

Gem Lettuce Caesar Salad

La Salade Composée au Roquefort 12.25*

Roquefort Cheese Salad

Please inform your server of any dietary restrictions.

* **Gluten free**

* 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.

ENTRÉES

Le Ragoût de Champignons Sauvages* (v) 150.00

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

La Matelote de Poissons et Crustacés* 165.00

*Maine Lobster, Mediterranean Sea Bass, Norwegian Salmon, Carolina Shrimp,
Maine Diver Scallops, Jumbo Lump Crabmeat, White Lobster Sauce*

La Sole de la Manche* 162.00

Dover Sole, Lobster, Mushrooms, Tomato Concassé

Le Homard du Maine* 164.00

Maine Lobster, Jumbo Lump Crabmeat, Citrus, Sauternes Sauce

Les Escalopes de Veau* 156.00

*Marcho Farms Veal Scaloppini, Virginia Ham, Jumbo Lump Crabmeat,
Wild Mushrooms, Crème Sauce, Spaetzels*

Les Deux Tournedos** 164.00

*Creekstone Farms Twin Natural Beef Tenderloins, Haricot Verts,
Roasted Herb Potatoes, Béarnaise Sauce*

Add Rougié Foie Gras 20.00*

Le Sauté Gourmandise Papa Ernest** 168.00

*Medallion of Creekstone Farms Natural Beef, Veal Loin, Lamb Chop,
Roasted Half Maine Lobster Tail*

Carré d'Agneau* 168.00

Rack of Lamb, Herbs de Provence, Garden Vegetable Medley, Thyme Sauce

Le Filet de Boeuf Encroûte Perigourdine* 170.00

Creekstone Farms Natural Beef Wellington, Vegetable Medley, Truffle & Madeira Sauce

Chateaubriand de l'Auberge** (for two) 290.00

Roasted Creekstone Farms Natural Beef Tenderloin, Garden Vegetables, Béarnaise, Truffle Sauce

DESSERTS

Selections from our Dessert Menu

Our Assorted Hot Soufflés* 14.95

Grand Marnier, Chocolate, Raspberry

Please order with your meal.

Julius Meinl Coffee Service 5.00

Harney and Sons Fine Teas 6.00

A Grand Finale to Your Valentine's Celebration Experience

Chez Vous (to enjoy at home)

*A Bottle of Cremant d'Alsace Rosé Bubbles & Half Pound of
House Made Chocolate Truffles infused with Grand Marnier 105.00*

*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 Valentine's Day