L'Auberge Chez François

A La Carte le Menu de Pâques 2024

APPETIZERS

La Gratineé des Halles 13.50
Onion Soup Gratinée

Le Bisque de Homard* 13.50
Lobster Bisque

Les Asperges Vertes* 24.95
Warm Asparagus on Virginia Country Ham, Cheese Medley

La Cassolette de Joues de Boeuf* 26.95
House Delicacy-Braised Wagyu Beef Cheeks, Sherry Wine Sauce

Une Crêpe à la Ciboulette* 24.95
Chive Crêpe, Duxelle of Wild Mushrooms, Tomato Concassé, Truffle Sauce

Les Betteraves d'Or* (v) 23.50
Golden Beet Tartare, Vinaigrette Maison, Capers, Chives

Trio de Saumons* 23.95
Norwegian Salmon, Dill House Cured, Rillettes, Smoked Salmon Caviar, Capers

La Coquille de Crustacés* 25.95
Chilled Shrimp, Crabmeat, Lobster, Scallops, Salmon, Herb Remoulade Sauce

Les Huitres Chaudes ou Froides** 23.95
1/2 Dozen Oysters: Chilled, Sauce Mignonette; Warm, Béarnaise Sauce

Les Escargots de Bourgogne* 22.95
Snails from the Vineyards of Burgundy, Garlic-Herb Butter

L'Escalope de Foie Gras de Canard* 26.50
Rougié Duck Foie Gras Sautéed on Brioche, Orange Duck Sauce

SALADS

La Salade de l'Auberge 13.75
Organic Mesclun Salad, Garden Crudités, Vinaigrette Maison

La Salade Caesar 19.50
Gem Lettuce Caesar Salad

La Salade Composée au Roquefort* 19.95
Roquefort Cheese Salad

ENTRÉES

Les Filets de Truite* 56.95
Rainbow Trout Filets, Jumbo Lump Crabmeat, Mushrooms, Toasted Almonds

La Matelote de Poissons et Crustaçés* 63.95
Maine Lobster, Mediterranean Sea Bass, Norwegian Salmon, Carolina Shrimp, Maine Diver Scallops, Jumbo Lump Crabmeat, White Lobster Sauce

La Sole de la Manche* 61.95
Dover Sole, Lobster Sautée, Mushrooms, Tomato Concassé

Papa's Bouillabaisse* 62.95
Medley of Fresh Fish and Shellfish, Saffron Broth

Le Ragoùt de Champignons Sauvages* (v) 56.95
Wild Mushrooms, Braised in Burgundy Wine, Pearl Onions, Spaetzels

Le Homard du Maine* 60.95
Maine Lobster, Jumbo Lump Crabmeat, Citrus, Sauternes Sauce

Les Escalopes de Veau* 59.95
Marcho Farms Veal Scaloppini, Virginia Ham, Jumbo Lump Crabmeat, Wild Mushrooms, Crème Sauce, Spaetzels

Les Deux Tournedos** 61.95
Creekstone Farms Twin Natural Beef Tenderloins, Haricot Verts, Roasted Herb Potatoes, Béarnaise Sauce

Le Sautée Gourmandise Papa Ernest** 66.95
Medallions of Beef, Veal & Lamp Chop, Roasted Half Maine Lobster Tail

Carré d'Agneau* 63.95
Rack of Lamb, Herbs de Provence, Garden Vegetable Medley, Thyme Sauce

Le Filet de Boeuf Encroûte Wellington Perigourdine * 69.95
Beef Wellington with Truffle and Madeira sauce

Chateaubriand de l'Auberge** (for two) 147.00
Roasted Creekstone Farms Natural Beef Tenderloin, Garden Vegetables, Béarnaise, Truffle Sauce

DESSERTS

Selection 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***

*** 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.

Happy Easter