

# L'Auberge Chez François

🌀 *Le Menu de la Fête des Mères 2024* 🌀

**Chef Jacques' Amuse Bouche**

## APPETIZERS

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*La Gratinée des Halles*

*Onion Soup Gratinée*

*Le Bisque de Homard\**

*Lobster Bisque*

*Les Asperges Vertes\**

*Warm Asparagus on Virginia Country Ham, Cheese Medley*

*La Cassolette de Joes de Boeuf\**

*House Delicacy-Braised Wagyu Beef Cheeks, Sherry Wine Sauce*

*Une Crêpe à la Ciboulette\**

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

*Les Moules au Beurre d'Ail\**

*Maine Rope Mussels, Garlic-Herb Butter*

*Les Betteraves d'Or\* (v)*

*Golden Beet Tartare, Vinaigrette Maison, Capers, Chives*

*Trio de Saumons\**

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

*La Coquille de Crustacés\**

*Chilled Shrimp, Crabmeat, Lobster, Scallops, Salmon, Herb Remoulade Sauce*

*Les Huitres Chaudes ou Froides\*\* 10.50*

*1/2 Dozen Oysters: Chilled, Sauce Mignonette; Warm, Béarnaise Sauce*

*Les Escargots de Bourgogne\* 10.50*

*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

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*La Salade de l'Auberge*

*Organic Mesclun Salad, Garden Crudités, Vinaigrette Maison*

*La Salade Caesar 10.00*

*Gem Lettuce Caesar Salad*

*La Salade Composée au Roquefort\* 10.25*

*Roquefort Cheese Salad*



*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.*

## ENTRÉES

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***Les Filets de Truite\** 129.00**

*Rainbow Trout Filets, Jumbo Lump Crabmeat, Mushrooms, Toasted Almonds*

***La Matelote de Poissons et Crustacés\** 142.00**

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

***La Sole de la Manche\** 138.00**

*Dover Sole, Lobster Sauté, Mushrooms, Tomato Concassé*

***Papa's Bouillabaisse\** 136.00**

*Medley of Fresh Fish and Shellfish, Saffron Broth*

***Le Ragoût de Champignons Sauvages\* (v)* 129.00**

*Wild Mushrooms, Braised in Burgundy Wine, Pearl Onions, Spaetzels*

***Le Homard du Maine\** 142.00**

*Maine Lobster, Jumbo Lump Crabmeat, Citrus, Sauternes Sauce*

***Les Escalopes de Veau\** 140.00**

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

***Les Deux Tournedos\*\** 142.00**

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

*Add Rougié Foie Gras\**

***Le Sauté Gourmandise Papa Ernest\*\** 146.00**

*Medallions of Creekstone Farms Beef, Veal & Lamb Chop, Roasted Half Maine Lobster Tail*

***Carré d'Agneau\** 144.00**

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

***Le Filet de Boeuf Encroûte Wellington Perigourdine\** 148.00**

*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*

***Selection from our Dessert Menu***

***Our Assorted Hot Soufflés\****

*Grand Marnier, Chocolate, Raspberry*

*Please order with your meal*

*Julius Meinl Coffee Service*

*Harney and Sons Fine Teas*

\* **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 Mother's Day*