

L'Auberge Chez François

A La Carte le Menu de Pâques 2025

APPETIZERS

La Gratineé des Halles 14.50

Onion Soup Gratinée

Le Bisque de Homard 14.50*

Lobster Bisque

Les Asperges Vertes 25.95*

Warm Asparagus on Virginia Country Ham, Cheese Medley

La Cassolette de Joes de Boeuf 26.95*

House Delicacy-Braised Wagyu Beef Cheeks, Sherry Wine Sauce

Une Crêpe à la Ciboulette 25.95*

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

Les Betteraves d'Or (v) 24.50*

Golden Beet Tartare, Vinaigrette Maison, Capers, Chives

Trio de Saumons 24.95*

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

La Coquille de Crustacés 26.95*

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 23.95*

Snails from the Vineyards of Burgundy, Garlic-Herb Butter

L'Escalope de Foie Gras de Canard 27.50*

Rougié Duck Foie Gras Sautéed on Brioche, Orange Duck Sauce

SALADS

La Salade de l'Auberge 14.75

Organic Mesclun Salad, Garden Crudités, Vinaigrette Maison

La Salade Caesar 20.50

Gem Lettuce Caesar Salad

La Salade Composée au Roquefort 20.95*

Roquefort Cheese Salad

ENTRÉES

Gâteau de Légumes (v) 57.95*

Roasted Organic Vegetable Napoléon, Herb Tomato Coulis

Les Filets de Truite 57.95*

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

Opulence de la Mer 57.95*

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

La Sole de la Manche 62.95*

Dover Sole, Lobster Sauté, Mushrooms, Tomato Concassé

Papa's Bouillabaisse 63.95*

Medley of Fresh Fish and Shellfish, Saffron Broth

Le Homard du Maine 62.95*

Maine Lobster, Jumbo Lump Crabmeat, Citrus, Sauternes Sauce

Les Escalopes de Veau 61.95*

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

*Les Deux Tournedos** 63.95*

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

*Le Sauté Gourmandise Papa Ernest** 68.95*

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

Carré d'Agneau 65.95*

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

Le Filet de Boeuf Encroûte Périgourdine 71.95*

Creekstone Farms Natural Beef Wellington, Foie Gras, Truffle & Madeira Sauce

*Chateaubriand de l'Auberge** (for two) 149.00*

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

Happy Easter

*** 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.