

L'Auberge Chez François

Le Menu de Pâques 2025

APPETIZERS

La Gratineé des Halles

Onion Soup Gratinée

*Le Bisque de Homard**

Lobster Bisque

*Les Asperges Vertes**

Warm Asparagus on Virginia Country Ham, Cheese Medley

*Martini de Homard du Maine**

Maine Lobster Martini, Vodka Infuséd Sour Crème, Osetra Caviar

*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 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** 14.25*

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

Les Escargots de Bourgogne 14.25*

Snails from the Vineyards of Burgundy, Garlic-Herb Butter

L'Escalope de Foie Gras de Canard 21.95*

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 12.50

Gem Lettuce Caesar Salad

La Salade Composée au Roquefort 13.25*

Roquefort Cheese Salad

ENTRÉES

***Les Filets de Truite** 132.00**

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

***Opulence de la Mer** 142.00**

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

***La Sole de la Manche** 140.00**

Dover Sole, Lobster Sauté, Mushrooms, Tomato Concassé

***Papa's Bouillabaisse** 138.00**

Medley of Fresh Fish and Shellfish, Saffron Broth

***Gâteau de Légumes* (v)* 130.00**

Roasted Organic Vegetable Napoléon, Herb Tomato Coulis

***Le Homard du Maine** 144.00**

Maine Lobster, Jumbo Lump Crabmeat, Citrus, Sauternes Sauce

***Les Escalopes de Veau** 142.00**

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

Les Deux Tournedos 144.00**

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

Le Sauté Gourmandise Papa Ernest 148.00**

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

***Carré d'Agneau** 146.00**

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

***Le Filet de Boeuf Encroûte Perigourdine** 150.00**

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

***Chateaubriand de l'Auberge** (for two)* 295.00**

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.