

L'Auberge Chez François

Thanksgiving Day Prix Fixe Menu

Chef Jacques' Amuse Bouche

APPETIZERS

Le Bisque de Homard*

Lobster Bisque

La Gratinée des Halles

Onion Soup Gratinée

La Cassolette de Joes de Boeuf*

House Delicacy: Braised Wagyu Beef Cheeks, Sherry Wine Sauce

Les Betteraves d'Or* (v)

Golden Beet Tartare, Vinaigrette Maison, Capers, Chives

Le Boudin Blanc*

Toulouse Sausage, Bacon Wrapped Scallop on White Beans

Les Ris de Veau*

Sautéed Veal Sweetbreads, Mushroom Medley, Madeira Sauce

Une Crêpe à la Ciboulette*

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

Trio de Saumons*

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

Le Croustillant au Roquefort

Warm Roquefort Cheese Tart, Caramelized Apples, Cinnamon, Calvados

Les Escargots de Bourgogne* 12.50

Snails from the Vineyards of Burgundy, Garlic-Herb Butter

Les Huitres Chaudes ou Froides** 12.50

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

SALADS

La Salade de l'Auberge

Organic Mesclun Salad, Garden Crudités, Vinaigrette Maison

La Salade Composée au Roquefort* 14.95

Roquefort Cheese Salad

La Salade Caesar 14.75

Gem Lettuce Caesar Salad

Please inform your server of any dietary restrictions.

* 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.

* **Gluten free**

ENTRÉES

Le Dindonneau Rôti de la Ferme 136.00

Roasted Whiffletrees Organic Turkey, Chestnut Stuffing, Giblet Gravy, Cranberry Relish

Les Filets de Truite* 138.50

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

La Sole de la Manche* 140.50

Dover Sole, Lobster Sauté, Mushrooms, Tomato Concassé

Opulence de la Mer* 143.00

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

Le Homard du Maine* 144.50

Maine Lobster, Jumbo Lump Crabmeat, Citrus, Sauternes Sauce

Parmesan Crusted Cauliflower "Steak" 138.00

Seasonal Vegetables Medley, Tomato Herb Coulis

Les Escalopes de Veau* 144.50

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

Les Deux Tournedos** 145.00

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

Add Rougié Foie Gras 20.00*

Le Sauté Gourmandise Papa Ernest** 146.50

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

Carré d'Agneau* 147.50

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

L'assiette de Gibier du Chasseur** 147.00

Hunter's Duo: Red Deer Chop, Quail Stuffed with Duck Mousse, Roebuck Sauce

DESSERTS

Selection from our Dessert Menu

Our Assorted Hot Soufflés* 14.50

Grand Marnier, Chocolate, Raspberry

Please order with your meal

Julius Meinl Coffee Service 6.50

Harney and Sons Fine Teas 6.50



Happy Thanksgiving to All et Bon Appétit