L'Auberge Chez François

Le Menu de la Saint Valentin 2026

Chef Jacques' "La Romance est dans l'air" Amuse-Bouche

CAVIAR SERVICE

Beluga Caviar 165.00***
Silken Pearls with a Clean, Buttery Finish – Traditionally Presented with Blinis, Crème Fraîche, White Hard Boiled Egg, Chopped Onion, Chopped Green Scallions

APPETIZERS

La Gratinée des Halles
Onion Soup Gratinée

Le Bisque de Homard*
Lobster Bisque

Martini de Homard du Maine*
Maine Lobster Martini, Vodka Infuséd Sour Crème, Osetra Caviar

Le Croustillant au Roquefort
Warm Roquefort Cheese Tart, Caramelized Apples, Cinnamon, Calvados

La Cassolette de Joues de Boeuf*
House Delicacy: Braised Wagyu Beef Cheeks, Wild Mushrooms, Sherry Wine Sauce

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

Le Gratin de Saint Jacques*
Gratin of Chesapeake Bay Scallops, Shiitake Mushrooms, Cognac Sauce, Smoked Salmon Caviar

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

Napoleon of Smoked Norwegian Salmon*
Potato Crisp, Smoked Trout Caviar, Beurre Blanc

Les Huitres Chaudes ou Froides 15.50***
Half Dozen Oysters: Chilled, Sauce Mignonette; or Warm, Béarnaise Sauce

Les Escargots de Bourgogne 15.50***
Half Dozen Snails from the Vineyards of Burgundy, Garlic-Herb Butter

L'Escalope de Foie Gras de Canard 23.50***
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 15.95***
Gem Lettuce Caesar Salad

La Salade Composée au Roquefort 15.95***
Roquefort Cheese Salad

ENTRÉES

Parmesan Crusted Cauliflower "Steak" 150.00
Seasonal Vegetables Medley, Tomato Herb Coulis

Opulence de la Mer* 165.00
Mediterranean Sea Bass, Norwegian Salmon, Carolina Shrimp, Maine Lobster, Maine Diver Scallops, Jumbo Lump Crabmeat, White Lobster Sauce

La Sole de la Manche* 162.00
Dover Sole, Lobster, Mushrooms, Tomato Concassé

Le Homard du Maine* 164.00
Maine Lobster, Jumbo Lump Crabmeat, Citrus, Sauternes Sauce

Les Escalopes de Veau* 156.00
Marcho Farms Veal Scaloppini, Virginia Ham, Jumbo Lump Crabmeat, Wild Mushrooms, Crème Sauce, Spaetzels

Les Deux Tournedos** 164.00
Creekstone Farms Twin Natural Beef Tenderloins, Haricot Verts, Roasted Herb Potatoes, Béarnaise Sauce

Add Rougié Foie Gras **20.00***

Le Sauté Gourmandise Papa Ernest** 168.00
Medallion of Creekstone Farms Natural Beef, Veal Loin, Lamb Chop, Roasted Half Maine Lobster Tail

Carré d'Agneau* 168.00
Rack of Lamb, Herbs de Provence, Garden Vegetable Medley, Thyme Sauce

Le Filet de Boeuf Encroûte Perigourdine* 170.00
Creekstone Farms Natural Beef Wellington, Vegetable Medley, Truffle & Madeira Sauce

Chateaubriand de l'Auberge** (for two) 320.00
Roasted Creekstone Farms Natural Beef Tenderloin, Garden Vegetables, Béarnaise, Truffle Sauce

DESSERTS

Selections from our Dessert Menu

Our Assorted Hot Soufflés* 14.95
Grand Marnier, Chocolate, Raspberry

Please order with your meal.

A Grand Finale to Your Valentine's Celebration Experience Chez Vous (to enjoy at home)

A Bottle of Cremant d'Alsace Rosé Bubbles & Half Pound of House Made Chocolate Truffles infused with Grand Marnier

105.00

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.

Happy Valentine's Day

Please inform your server of any dietary restrictions.

* 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.