

L'Auberge Chez François

Menu Expérience du Réveillon 2025

CHEF JACQUES' 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

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

Mousseline de Homard du Maine*

Mousseline of Maine Lobster, Osetra Caviar, Cognac Sauce

Le Gratin de Saint Jacques*

Gratin of Bay Scallops & Shiitake Mushrooms, Creamy Lobster Sauce

Une Crêpe à la Ciboulette*

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

Napoleon of Smoked Norwegian Salmon*

Potato Crisp, Smoked Trout Caviar, Beurre Blanc

Le Croustillant au Roquefort

Warm Roquefort Cheese Tart, Caramelized Apples, Cinnamon, Calvados

Les Escargots de Bourgogne* 13.25

Snails from the Vineyards of Burgundy, Garlic-Herb Butter

Les Huitres Chaudes ou Froides 13.25**

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* 15.00

Roquefort Cheese Salad

La Salade Caesar 14.25

Gem Lettuce Caesar 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

***Les Filets de Truite** 152.00**

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

***Opulence de la Mer** 155.00**

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

***La Sole de la Manche** 159.00**

Dover Sole, Lobster Sauté, Mushrooms, Tomato Concassé

***Le Homard du Maine** 164.00**

Maine Lobster, Jumbo Lump Crabmeat, Citrus, Sauternes Sauce

***Les Escalopes de Veau** 153.50**

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

Les Deux Tournedos 160.00**

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

***Add Rougié Foie Gras** 18.00**

Le Sauté Gourmandise Papa Ernest 161.00**

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

***Carré d'Agneau** 163.50**

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

***Le Filet de Boeuf Encroûte Wellington Perigourdine** 170.00**

Beef Wellington with Truffle & Madeira Sauce

DESSERTS

Selection from our Dessert Menu

***Our Assorted Hot Soufflés** 14.50**

Grand Marnier, Chocolate, Raspberry

Please order at the beginning of your meal



Happy Holidays et Bon Appétit to All

*** Gluten free**

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.