

L'Auberge Chez François

🌀 *Le Menu de Pâques 2026* 🌀

Chef Jacques' Amuse Bouche

*Beluga Caviar Service** 165.00 / 1 oz*

Rich, Buttery, Slightly Nutty Flavor, Subtle Oceanic Notes

Traditionally Presented with Blinis, Crème Fraîche, Egg White & Yolk, Red Onion, Chives

Appetizers

La Gratinée des Halles 17.00

Onion Soup Gratinée

Le Bisque de Homard 17.50*

Lobster Bisque

Les Asperges Vertes 27.95*

Warm Asparagus on Virginia Country Ham, Cheese Medley

La Cassolette de Joes de Boeuf 29.50*

House Delicacy: Braised Wagyu Beef Cheeks, Sherry Wine Sauce

Une Crêpe à la Ciboulette 28.00*

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

Le Gratin de Saint Jacques 31.50*

*Gratin of Chesapeake Bay Scallops, Shiitake Mushrooms, Maine Lobster,
Cognac Sauce, Smoked Salmon Caviar*

Les Betteraves d'Or (v) 25.50*

Golden Beet Tartare, Vinaigrette Maison, Capers, Chives

Napoléon de Saumon Duo 29.95*

Norwegian Salmon, House Dill Cured, Potato Crisps, Smoked Trout Caviar

La Coquille de Crustacés 31.00*

Chilled Shrimp, Crabmeat, Lobster, Scallops, Salmon, Herb Remoulade Sauce

*Les Huitres Chaudes ou Froides** 31.00*

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

Les Escargots de Bourgogne 31.75*

Snails from the Vineyards of Burgundy, Garlic-Herb Butter

L'Escalope de Foie Gras de Canard 31.95*

Rougié Duck Foie Gras Sautéed on Brioche, Orange Duck Sauce

Salads

La Salade de l'Auberge 14.95

Organic Mesclun Salad, Garden Crudités, Vinaigrette Maison

La Salade Caesar 21.95

Gem Lettuce Caesar Salad

La Salade Composée au Roquefort 22.95*

Roquefort Cheese Salad

Entrées

Parmesan Crusted Cauliflower “Steak” 65.95

Seasonal Vegetables Medley, Tomato Herb Coulis

Les Filets de Truite 71.95*

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

Opulence de la Mer 72.50*

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

La Sole de la Manche 72.95*

Dover Sole, Lobster Sauté, Mushrooms, Tomato Concassé

Papa’s Bouillabaisse 73.50*

Medley of Fresh Fish and Shellfish, Saffron Broth

Le Homard du Maine 75.50*

Maine Lobster, Jumbo Lump Crabmeat, Citrus, Sauternes Sauce

Les Escalopes de Veau 72.50*

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

*Les Deux Tournedos** 74.50*

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

Add Rougié Foie Gras 19.95*

*Le Sauté Gourmandise Papa Ernest** 74.75*

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

Carré d’Agneau 75.95*

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

Le Filet de Boeuf Encroûte Perigourdine 77.95*

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

*Chateaubriand de l’Auberge** (for two) 190.00*

Roasted Creekstone Farms Natural Beef Tenderloin, Garden Vegetables, Béarnaise, Truffle Sauce

Desserts

Selection from our Dessert Menu

Our Assorted Hot Soufflés 15.25*

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.*