

# 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*

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*La Gratinée des Halles*

*Onion Soup Gratinée*

*Le Bisque de Homard\**

*Lobster Bisque*

*Les Asperges Vertes\**

*Warm Asparagus on Virginia Country Ham, Cheese Medley*

*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*

*Le Gratin de Saint Jacques\**

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

*Les Betteraves d'Or\* (v)*

*Golden Beet Tartare, Vinaigrette Maison, Capers, Chives*

*Napoléon de Saumon Duo\**

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

*La Coquille de Crustacés\**

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

*Les Huitres Chaudes ou Froides\*\* 15.25*

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

*Les Escargots de Bourgogne\* 15.50*

*Snails from the Vineyards of Burgundy, Garlic-Herb Butter*

*L'Escalope de Foie Gras de Canard\* 22.95*

*Rougié Duck Foie Gras Sautéed on Brioche, Orange Duck Sauce*

### *Salads*

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*La Salade de l'Auberge*

*Organic Mesclun Salad, Garden Crudités, Vinaigrette Maison*

*La Salade Caesar 14.50*

*Gem Lettuce Caesar Salad*

*La Salade Composée au Roquefort\* 14.95*

*Roquefort Cheese Salad*

## *Entrées*

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***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*

***Parmesan Crusted Cauliflower "Steak" 130.00***

*Seasonal Vegetables Medley, Tomato Herb 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*

*Add Rougié Foie Gras\* 20.00*

***Le Sauté Gourmandise Papa Ernest\*\* 148.00***

*Medallions of Creekstone Farms 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*

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*Selection from our Dessert Menu*

***Our Assorted Hot Soufflés\* 15.95***

*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.