

L'Auberge Chez François

∞ A la Carte Dinner Menu ∞

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 15.50

Onion Soup Gratinée

Le Bisque de Homard 15.95*

Lobster Bisque

Les Asperges Vertes 25.95*

Warm Asparagus on Virginia Country Ham, Cheese Medley, Quail Egg

Les Ris de Veau 27.25*

Sautéed Veal Sweetbreads, Mushroom Medley, Madeira Sauce

Le Croustillant au Roquefort 24.75

Warm Roquefort Cheese Tart, Caramelized Apples, Cinnamon, Calvados

La Cassolette de Joes de Boeuf 27.75*

House Delicacy: Braised Wagyu Beef Cheeks, Sherry Wine Sauce

Une Crêpe à la Ciboulette 26.25*

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

Les Moules au Beurre d'Ail 25.75*

Maine Rope Mussels, Garlic-Herb Butter

Les Betteraves d'Or (v) 23.95*

Golden Beet Tartare, Vinaigrette Maison, Capers, Chives

Napoléon de Saumon Duo 27.95*

*Norwegian Salmon, House Dill Cured, Potato Crisps, Smoked Trout Caviar,
Celery Root Remoulade, Capers*

La Coquille de Crustacés 28.50*

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

*Les Huitres Chaudes ou Froides** 29.00*

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

Les Escargots de Bourgogne 29.75*

Snails from the Vineyards of Burgundy, Garlic-Herb Butter

L'Escalope de Foie Gras de Canard 29.95*

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 21.50

Gem Lettuce Caesar Salad

La Salade Composée au Roquefort 22.95*

Roquefort Cheese Salad

Entrées

*Les Filets de Truite** 62.95

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

*Opulence de la Mer** 68.00

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

*La Sole de la Manche** 67.95

Dover Sole, Lobster Sauté, Mushrooms, Tomato Concassé

*Papa's Bouillabaisse** 70.95

Medley of Fresh Fish & Shellfish, Saffron Broth

Parmesan Crusted Cauliflower "Steak" 62.50

Seasonal Vegetables Medley, Tomato Herb Coulis

*Le Homard du Maine** 69.50

Maine Lobster, Jumbo Lump Crabmeat, Citrus, Sauternes Sauce

*Les Aiguillettes de Canard*** 64.50

Maple Leaf Farms Grilled Duck Breast, Wild Rice, Grand Marnier Sauce

*Les Escalopes de Veau** 66.95

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

*Entrecote aux Poivres*** 71.25

Black Pepper-Crusted Prime Creekstone Farms New York Strip Steak, Shallots, Dijon Mustard, Truffle Sauce

*Les Deux Tournedos*** 68.75

Creekstone Farms Twin Natural Beef Tenderloins, Haricot Verts, Roasted Herb Potatoes, Béarnaise Sauce
*Add Rougié Foie Gras** 19.00

*Le Sauté Gourmandise Papa Ernest*** 74.75

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

*Carré d'Agneau** 73.95

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

*La Choucroute Royale Garnie à L'Alsacienne** 69.50

Alsatian Feast – Sauerkraut, Sausages, Pork, Duck Confit, Rougié Foie Gras

*Chateaubriand de l'Auberge** (for two)* 175.50

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

To Share:

*Haricots Verts**, *Roasted Potatoes**, *Wild Mushroom Medley**, *Pommes Frites, Spaetzels** 12.00

Desserts

Selection from our Dessert Menu 14.25

*Our Assorted Hot Soufflés** 16.50

Grand Marnier, Chocolate, Raspberry

Please order with your meal

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.

* **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.