

L'Auberge Chez François

❧ *Prix-fixe 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

Onion Soup Gratinée

Le Bisque de Homard*

Lobster Bisque

Les Asperges Vertes*

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

Les Ris de Veau*

Sautéed Veal Sweetbreads, Mushroom Medley, Madeira Sauce

Le Croustillant au Roquefort

Warm Roquefort Cheese Tart, Caramelized Apples, Cinnamon, Calvados

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

Les Moules au Beurre d'Ail*

Maine Rope Mussels, Garlic-Herb Butter

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,
Celery Root Remoulade, Capers*

La Coquille de Crustacés*

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

Les Huitres Chaudes ou Froides** 13.95

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

Les Escargots de Bourgogne* 13.95

Snails from the Vineyards of Burgundy, Garlic-Herb Butter

L'Escalope de Foie Gras de Canard* 21.00

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 13.50

Gem Lettuce Caesar Salad

La Salade Composée au Roquefort* 13.95

Roquefort Cheese Salad

Entrées

Les Filets de Truite* 109.75

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

Opulence de la Mer* 116.25

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

La Sole de la Manche* 114.75

Dover Sole, Lobster Sauté, Mushrooms, Tomato Concassé

Papa's Bouillabaisse* 115.00

Medley of Fresh Fish and Shellfish, Saffron Broth

Parmesan Crusted Cauliflower "Steak" 107.25

Seasonal Vegetables Medley, Tomato Herb Couliss

Le Homard du Maine* 116.00

Maine Lobster, Jumbo Lump Crabmeat, Citrus, Sauternes Sauce

Les Aiguillettes de Canard** 109.25

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

Les Escalopes de Veau* 112.50

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

Entrecote aux Poivres** 116.25

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

Les Deux Tournedos** 115.75

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

Add Rougié Foie Gras* 18.00

Le Sauté Gourmandise Papa Ernest** 116.50

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

Carré d'Agneau* 116.25

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

La Choucroute Royale Garnie à L'Alsacienne* 112.50

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

Chateaubriand de l'Auberge** (for two) 235.00

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

To Share:

Haricots Verts, Roasted Potatoes*, Wild Mushroom Medley*, Pommes Frites, Spaetzels* 12.50*

Desserts

Selection from our Dessert Menu

Our Assorted Hot Soufflés* 14.95

Grand Marnier, Chocolate, Raspberry

Please order with your meal

A la Carte Menu available upon request

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.**