

L'Auberge Chez François

🌀 *Le Menu de la Fête des Mères 2026* 🌀

Chef Jacques' Amuse Bouche

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

*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** 14.25*

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

Les Escargots de Bourgogne 14.25*

Snails from the Vineyards of Burgundy, Garlic-Herb Butter

L'Escalope de Foie Gras de Canard 21.95*

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 12.50

Gem Lettuce Caesar Salad

La Salade Composée au Roquefort 13.25*

Roquefort Cheese Salad

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.*

ENTRÉES

***Les Filets de Truite** 133.00**

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

***Opulence de la Mer** 143.00**

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

***La Sole de la Manche** 141.00**

Dover Sole, Lobster Sauté, Mushrooms, Tomato Concassé

***Papa's Bouillabaisse** 139.00**

Medley of Fresh Fish and Shellfish, Saffron Broth

Parmesan Crusted Cauliflower "Steak" 131.00

Seasonal Vegetables Medley, Tomato Herb Coulis

***Le Homard du Maine** 144.00**

Maine Lobster, Jumbo Lump Crabmeat, Citrus, Sauternes Sauce

***Les Escalopes de Veau** 144.00**

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** 19.00**

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 Wellington Perigourdine** 150.00**

Creekstone Farms Natural Beef Wellington, Vegetable Medley, Truffle & Madeira Sauce

Chateaubriand de l'Auberge** (For Two) 295.00

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

Selection from our Dessert Menu

***Our Assorted Hot Soufflés** 14.95**

Grand Marnier, Chocolate, Raspberry

Please order with your meal

*** 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.

Happy Mother's Day