



L'Auberge Chez François & Jacques' Brasserie

4th of July Holiday Menu

4th of July Special Cocktail 19.00 | Spirit Free 15.00

Appetizers

Onion Soup Gratinée 14.50

Lobster Bisque* 14.50

Oysters** | Half Dozen 22.95 | Dozen 39.95
Served Cold with Sauce Mignonette

Warm Roquefort Cheese Tart 21.25
Caramelized Apples, Cinnamon, Calvados

Les Asperges Vertes* 25.95
Warm Asparagus on Virginia Country Ham,
Cheese Medley, Quail Egg

Escargots de Bourgogne* 24.00
Snails from the Vineyards of Burgundy with
Garlic-Herb Butter

Maine Rope Mussels* 22.00
With Garlic-Herb Butter

Napoléon de Saumon Duo* 25.95
Norwegian Salmon, House Dill Cured, Potato Crisps,
Smoked Trout Caviar, Celery Root Remoulade, Capers

**Chive Crêpe Stuffed with Duxelle of
Wild Mushrooms*** 23.50
Tomato Concassé, Bordelaise Sauce

Betteraves d'or* (v) 23.00
Golden Beet Tartare, Vinaigrette, Capers, Chives

A House Delicacy: Braised Wagyu Beef Cheeks*
25.50
Wild Mushrooms, Sherry Wine Sauce

Chilled Coquille of Seafood* 25.75
Shrimp, Crabmeat, Lobster, Scallops, Salmon

Salads

La Salade de L'Auberge 13.95

Jacques' Gem Lettuce Caesar Salad 17.95
Cheese Medley, Anchovies, Garlic Croutons

Roquefort Cheese Salad* 18.95

Special July 4th Brunch Selections

Maine Lobster Omelette* 38.95
Three Organic Farm Fresh Eggs, Garden Herbs,
Roasted Russet Potatoes, Seasonal Vegetables

**Creekstone Farms Natural
Filet Mignon Benedict**** 38.95
Two Organic Poached Eggs, Brioche Toast,
Béarnaise Sauce, Roasted Russet Potatoes,
Seasonal Vegetables

Maryland Crab Cakes Benedict* 39.95
Two Poached Local Eggs, Brioche Toast, Hollandaise
Sauce, Roasted Russet Potatoes, Seasonal Vegetables

**Chef Jacques' Creekstone Farms
Hand-Cut Filet Mignon Burger*** 28.95
Gruyère Cheese, Caramelized Onions,
Brasserie Pommes Frites

Add Nueske's Bacon 4.00 Add Rougié Foie Gras 16.00

Entrees

Sautéed Rainbow Trout Filets* 39.95
Toasted Almonds, Garden Vegetables, Lemon,
Brown Butter

Grilled Norwegian Salmon* 37.95
Garden Vegetables, Beurre Blanc Sauce

Papa's Bouillabaisse* 47.00
Fish and Shellfish in an Aromatic Saffron Broth

Beef Bourguignon* 41.95
Garden Vegetables, Red Wine Sauce, Spaetzles

Marcho Farms Veal Scaloppini* 41.50
Virginia Ham, Wild Mushrooms, Garden Vegetables,
Crème Sauce

Seafood Pasta 41.25
Shrimp and Scallops, Angel Hair Pasta, Scallion,
Rustic Tomato Sauce

Medallions of Creekstone Farms** 49.25
Natural Beef Tenderloin, Béarnaise Sauce,
Garden Vegetables

½ Maine Lobster & Haricots Verts Salad* 44.95
Organic Mesclun Greens, House-Made
Vanilla Vinaigrette

Jumbo Lump Crab Cake 46.75
Brasserie Pommes Frites, Garden Vegetables,
Remoulade Sauce

Desserts

Selection from the Dessert Menu 13.25

Chef Pascal's Blueberry Custard Tart 14.95
With Tahitian Vanilla Ice Cream, Raspberries

Our Famous Assorted Hot Soufflés* 14.95
Please order at the beginning of your meal.

**Julius Meinl Coffee or
Harney and Sons Fine Teas** 6.00

* **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.