L'Auberge Chez François

Thanksgiving Day A la Carte Menu

Chef Jacques' Amuse Bouche

APPETIZERS

Le Bisque de Homard* *19.50*
Lobster Bisque

La Gratinée des Halles *19.50*
Onion Soup Gratinée

La Cassolette de Joues de Boeuf* *33.50*
House Delicacy: Braised Wagyu Beef Cheeks, Sherry Wine Sauce

Les Betteraves d'Or* *(v) 34.50*
Golden Beet Tartare, Vinaigrette Maison, Capers, Chives

Le Boudin Blanc* *35.50*
Toulouse Sausage, Bacon Wrapped Scallop on White Beans

Les Ris de Veau* *33.00*
Sautéed Veal Sweetbreads, Mushroom Medley, Madeira Sauce

Une Crêpe à la Ciboulette* *33.00*
Chive Crêpe, Duxelle of Wild Mushrooms, Tomato Concassé, Truffle Sauce

Napoléon de Saumon Duo* *35.50*
Norwegian Salmon, House Dill Cured, Potato Crisps, Smoked Trout Caviar, Celery Root Remoulade, Capers

Le Croustillant au Roquefort *33.00*
Warm Roquefort Cheese Tart, Caramelized Apples, Cinnamon, Calvados

Les Escargots de Bourgogne* *35.50*
Snails from the Vineyards of Burgundy, Garlic-Herb Butter

Les Huitres Chaudes ou Froides* *35.50*
1/2 Dozen Oysters: Chilled, Sauce Mignonette; Warm, Béarnaise Sauce

SALADS

La Salade de l'Auberge *17.50*
Organic Mesclun Salad, Garden Crudités, Vinaigrette Maison

La Salade Composée au Roquefort* *16.50*
Roquefort Cheese Salad

La Salade Caesar *16.50*
Gem Lettuce Caesar Salad

Please inform your server of any dietary restrictions.

* 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.

* Gluten free

ENTRÉES

Le Dindonneau Rôti de la Ferme 65.50
Roasted Whiffletrees Organic Turkey, Chestnut Stuffing, Giblet Gravy, Cranberry Relish

Les Filets de Truite* 69.50
Rainbow Trout Filets, Jumbo Lump Crabmeat, Mushrooms, Toasted Almonds

La Sole de la Manche* 76.00
Dover Sole, Lobster Sautée, Mushrooms, Tomato Concassé

Opulence de la Mer* 71.50
Maine Lobster, Mediterranean Sea Bass, Norwegian Salmon, Carolina Shrimp, Maine Diver Scallops, Jumbo Lump Crabmeat, White Lobster Sauce

Le Homard du Maine* 78.50
Maine Lobster, Jumbo Lump Crabmeat, Citrus, Sauternes Sauce

Parmesan Crusted Cauliflower "Steak" 68.00
Seasonal Vegetables Medley, Tomato Herb Coulis

Les Escalopes de Veau* 76.50
Marcho Farms Veal Scaloppini, Virginia Ham, Jumbo Lump Crabmeat, Wild Mushrooms, Crème Sauce, Spaetzels

Les Deux Tournedos** 79.00
Creekstone Farms Twin Natural Beef Tenderloins, Haricot Verts, Roasted Herb Potatoes, Béarnaise Sauce

*Add Rougié Foie Gras** ***22.00***

Le Sauté Gourmandise Papa Ernest** 81.50
Medallions of Creekstone Farms Beef, Veal & Lamb Chop, Roasted Half Maine Lobster Tail

Carré d'Agneau* 80.50
Rack of Lamb, Herbs de Provence, Garden Vegetable Medley, Thyme Sauce

L'assiette de Gibier du Chasseur** 81.50
Hunter's Duo: Red Deer Chop, Quail Stuffed with Duck Mousse, Roebuck Sauce

DESSERTS

Selection from our Dessert Menu

Our Assorted Hot Soufflés* 16.00
Grand Marnier, Chocolate, Raspberry

Please order with your meal

Julius Meinl Coffee Service ***7.50***

Harney and Sons Fine Teas ***7.50***

Happy Thanksgiving to All et Bon Appétit