

LA TABLE

PROVENCALE

Bienvenue À La Table Provencale

For Sharing

Petrossian Caviar

Whipped Crème Fraiche, Chives, Chopped Eggs, Shallot, Crêpes

Royal Ossetra 145

Charcuterie

Saucisson, Terrine, Prosciutto,
Smoked Duck Breast with Accoutrements

For Two – 19

For Four – 34



L'Auberge Provencale showcases the finest, local ingredients each season has to offer for 37 years. We are happy to feature local farms such as:

Trenary Farm Eggs Clarke County, Va

Bakers Farm Mount Jackson, Va

Whiffletree Farm Warrenton, Va

Cherry Glen Boyds, Md

Jerry's Berries Woodstock, Va

Shenandoah Seasonal Boyce, Va

Yohanan Farm Purcellville, Va

Firefly Farm Accident, Md

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Menu Prix Fixe

Amuse Bouche

Les Entrées

Beet and Cherry Gazpacho

horseradish sorbet, cherry, buttermilk, smoked almonds

Foie Gras Ganache

raspberry, peanut, mustard seed, thyme

(\$15 Supplement)

Heirloom Tomatoes

housemade ricotta, basil, white anchovy, nicoise olive

Trenary Farm Hen Egg

pork belly, pickled onion, Burwell-Morgan Mill stone ground grits,
phyllo, Brown Butter

Citrus Cured Hamachi

citrus nage, avocado, quinoa, radish

La Table Provencale at L'Auberge Provencale - 13630 Lord Fairfax Highway - White Post, Virginia - 22620

Consumption Of Raw Or Uncooked Meats, Poultry, Seafood, Shellfish Or Eggs May Increase The Risk Of Food borne Illness



Le Poissons



Sea Bream

green tomato, summer beans, garden vegetable broth, lemon balm

Maine Sea Scallops

sweet corn succotash, royal trumpet mushroom, wild rice, basil

Chesapeake Bay Soft Shell Crab

asparagus, fingerling potato, hollandaise, tarragon



Les Viandes



Lamb Loin

squash, eggplant, sweet pepper, miso

Filet Mignon

Martins Farm Aged Filet, sweetbreads, toasted barley, red wine

Yohanan Farms Chicken “Roulade”

potato gnocchi, mushrooms, leek, truffle



Dessert



Chef Richard Wright
Sous Chef Brian Volmrich
Pastry Chef Aaron Powley
Sommelier Christian Borel

Four Course: Choose 2 From ‘Les Entrées’, 1 Poisson or Viande, Dessert \$89

Five Course: Choose 2 From ‘Les Entrées’, 1 Poisson, 1 Viande, Dessert \$105

Chef's Tasting Menu

Amuse Bouche

Raspberry Point Oyster, champagne mignonette
Muscadet Sevre et Maine, Domaine de L'Ecu, 'Granite', 2015

Farm Egg

pork belly, brown butter,
Burwell-Morgan Mill stone ground grits
Chassagne Montrachet, Charton Trebuchet, Premier Cru Les Embazees, 2013

Chesapeake Bay Soft Shell Crab

asparagus, fingerling potato, hollandaise, tarragon
Castilla y Leon, Verdejo, Belondrade, 2016

Foie Gras Ganache

raspberry, peanut, mustard seed, thyme
Late Harvest Petit Manseng, 'Rapheus', Glen Manor, 2015

Lamb

eggplant, ratatouillie, miso
Cinsault/Syrah/Cabernet Blend, Musar Jeune, Bekaa Valley, 2014

Tomme De Savoie

toasted parmesan, verjus sorbet, lemon whey foam
Malbec, Casir dos Santos, Reserve, Mendoza, 2014

Pre-Dessert

coconut granite with fruit sorbet

Chocolate Cherry

chocolate ice cream, cocoa nib crumble, tarragon
Banyuls, M. Chapoutier, 2015

Chef's Tasting Menu 139 per person - Sommelier Wine Pairing 89 per person

When Choosing the Tasting Menu, The Chef Requests Everyone In The Party Participate

Sommelier Christian Borel