

# LA TABLE

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## PROVENCALE

### *Rossian Caviar*

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paired with whipped crème fraiche,  
chives, chopped eggs, shallot, crêpes

#### Royal Ossetra 145

Certified Organic, Farm-Raised  
dark gray - medium pearls - firm grain

*These glistening grains with velvety silkiness and  
strong sea taste, melt in your mouth like no other.  
They come to us from Siberian sturgeon, responsibly  
raised in conditions identical to their native waters.*

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### Shared Plates

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Marinated Mediterranean Olives **GF** 8.50  
lemon, caraway, garlic

#### **Artisan Cheese** *GF Option Available*

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selection of artisan cheese, crostini, seasonal jam,  
marinated niçoise olives

3 piece – 20                      5 piece – 39

#### **Charcuterie** *GF Option Available*

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saucisson, terrine, speck ham,  
smoked duck breast

For Two – 21                      For Four – 39

## Appetizers

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#### Raspberry Point PEI Oysters **GF**

on the half shell,  
champagne mignonette

6 – market  
dozen – market

#### Virginia Jumbo Lump Crab Cakes

pink peppercorn tartar sauce, petit salad

19.50

#### Deviled Eggs **GF**

duo of bacon jam, house smoked duck

10

#### Garden Green Salad **GF**

kale, arugula, apple, garden breakfast  
radish, herb de provence vinaigrette

large – 12  
small – 9

#### Burrata **GF**

roasted fennel, orange, almond, micro greens

16

#### Frites

side of fries

8

Basket of Gluten Free Bread &  
Savory Corn Muffins for two - \$6.00

Basket of Artisan Bread for two - \$5.00

Split Plate Fee \$2.00

Chef Richard Wright  
Sous Chef Corey Aldrich  
Sous Chef Ricky Cecil  
Pastry Chef Amber Clem  
Wine Director Christian Borel

## Offerings

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<b>Asparagus Soup</b>	12
crispy hen egg, ramps, lemon, peas	
<b>Coq Au Vin</b> GF	22
lentils, mushrooms, pearl onions, baby carrots, red wine sauce	
<b>Steak Frites</b> GF Option Available	50.00
12 oz dry aged new york strip, fries, sauce au poivre	
<b>Moules Frites</b> GF	21.50
white wine, garlic, shallots, grilled bread or gluten free bread	
<b>Scallops</b>	30
English peas, bacon, fingerling potato, spring onion, lemon	
<b>Le Burger</b>	19.75
gruyère cheese, short rib, chuck, sirloin, house-made potato bun, steak frites lyonnaise	
Add Bakers Farm Bacon	4.00
Add Local Farm Fried Egg	2.50
<b>Cauliflower Tartine</b> GF	19
Cashew, pomegranate, sesame, sprouts, whole grain bread	

*Add \$2.00 for split plates*

## Desserts

12

### Gelato and Sorbets

\$3 Per Scoop

### Crème Brulee

Fresh Berries

### Semifreddo

Mango Creamsicle, Matcha Cake, Mango Curd, Hyssop Crumble

### Chocolate Crèmeux

Peanut Crumble, Honey Emulsion, White Chocolate

\*Consumption of raw or uncooked meats, poultry, seafood, shellfish or eggs may increase risk of food-borne illness.  
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