



L'AUBERGE
PROVENÇALE

Four Course Menu

Choose one dish from each of the four courses:

First Course

Burrata

Orange, Fennel, Almond, Chive

Hamachi

Green Apple, Radish, Avocado, Trout Roe

Shenandoah Seasonal Beets

Pistachio, Goat Cheese, Saba

Second Course

Asparagus

Duo of White and Green Asparagus, Hazelnut, Truffle, Egg, Paddlefish Caviar

Foie Gras Parfait \$15 Dollar Supplement

Earl Grey, Grapefruit, Granola

Farm Egg

Brioche, Bacon Candy, Guajillo

Third Course

Scallops

Carrot, Mushroom, Pork Belly, Rosemary
Chardonnay, Smith-Madrone, Napa, 2016 \$22*

Sea Bream

English Pea, Little Clams, Meyer Lemon
Rioja Classico, C.V.N.E. Monopole, 2015 \$22*

Ayrshire Farms Chicken

Truffled Grit, Radicchio, Green Goddess
Barolo, Bussia Vineyard, Giacomo Fenocchio, 2014 \$45*

Spring Lamb

Fava Bean Hummus, Black Garlic, Charred Alliums, Smoked Chilies
Cabernet Blend, El Principal, High Maipo Valley, Chile, 2014 \$50*

Duck

Red Quinoa, Rhubarb, Date, Watercress
Pinot Noir, 'Silice', Bergström Vineyards, Chehalem Mtns, Oregon, 2015 \$55*

Dessert

*Sommelier Suggested Library Wine By The Glass

Menu – 95 Per Person, Service Non Compris

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

La Table Provençale at L'Auberge Provençale ♦ 13630 Lord Fairfax Highway ♦ White Post, Virginia 22620