



Four Course Menu

Choose one dish from each of the four courses:

First Course

Burrata

Orange, Fennel, Almond, Chive

Hamachi Provençale

Tomato, Cucumber, Sauce Vierge

White Gazpacho

Hazelnut, Cantaloupe, Olive, Verjus

Second Course

Crispy Veal Sweetbreads

Beet, Apple, Rye, Buttermilk

Foie Gras Parfait

Grape, Brioche, Dark Chocolate, Peanut

\$15 dollar supplement

Farm Egg

Brioche, Bacon Candy, Guajillo

Third Course

Maine Diver Scallops

Confit Chicken Wing, Carrot, Lovage, Horseradish

Gruner Veltliner, Seeberg 1-otw, Leindl, Austria, 2013 \$30*

Wild Rockfish

Artichoke, Ham de Bayonne, Tomato, Tapenade, Sour Dough, White Anchovy

Sancerre, Alphonse Mellot, 2017 \$25*

Ayrshire Farms Chicken

Truffled Grit, Radicchio, Green Goddess

Barolo, Gagliasso, 'Rocche dell 'Annunziata', 2010 \$45*

Lamb

Fava Bean Hummus, Black Garlic, Charred Alliums, Smoked Chilies

Haut-Medoc, Château Cantemerle, 2000 \$45*

Duck

Red Quinoa, Nectarine, 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