



L'AUBERGE
PROVENÇALE

Chef's Tasting Menu

Amuse Bouche

Raspberry Point Oyster, Ramp Mignonette, Pomegranate
Sylvaner Reserve, Domaine Weinbach, Alsace, 2017

Asparagus

Duo of White and Green Asparagus, Hazelnut, Truffle, Egg, Paddlefish Caviar
Muscat, Domaine Weinbach, Alsace, 2017

Farm Egg

Brioche, Bacon Candy, Guajillo
Champagne, Roland Champion, Blanc de Blancs Grand Cru, NV

Maine Diver Scallops

Carrot, Mushroom, Pork Belly, Rosemary
Gattinara, Travaglini, Riserva, 2012

Duck

Red Quinoa, Rhubarb, Date, Watercress
Pinot Noir, Shea Vineyards, Bergström, Yamhill-Carlton, Oregon, 2015

Brie

Pistacio, Apricot
Botrytised Semillon/Sauvignon Blanc, Beringer, 'Nightingale', Napa Valley, 2012

Pre-Dessert

Goat Cheese Panna Cotta, Toasted Pinenuts, Honeycomb

Dark Chocolate Crémeux

Virginia Peanut Crumble, Honey Emulsion, White Chocolate, Sorghum Gelato
Banyuls, M. Chapoutier, 2016

Chef's Tasting Menu 145 per person - Sommelier Wine Pairing 95 per person

When Choosing The Tasting Menu, The Chef Requests Everyone in The Party Participate

Chef Richard Wright
Sous Chef Korey Aldrich
Sous Chef Ricky Cecil
Pastry Chef Amber Clem
Sommelier Christian Borel

*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