



Chef's Tasting Menu

Amuse Bouche

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

White Gazpacho

Hazelnut, Cantaloupe, Olive, Verjus
Rioja Classico Blanco, C.V.N.E., 2015

Farm Egg

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

Maine Diver Scallops

Confit Chicken Wing, Carrot, Lovage, Horseradish
Gruner Veltliner, Seeberg l-otw, Leindl, Austria, 2013

Lamb

Fava Bean Hummus, Black Garlic, Charred Alliums, Smoked Chilies
Haut-Medoc, Château Cantemerle, 2000

Tomme

Rye Crumble, Red Pepper Jam
Late Harvest Petit Manseng, Glen Manor Vineyards, 'Raepheus', 2015

Pre-Dessert

Soy Panna Cotta, Sesame Crumble, Chamomile

Fraise

Lemon Swiss Roll, Blueberry Mousse, Strawberry, House-grown Currant
Late Bottled Vintage Port, Taylor Fladgate, 2005

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 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.
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