



Valentine's Five Course Menu

Choose one dish from each of the five courses:

First Course

Burrata

orange, fennel, almond, chive

Steak Tartar

smoked egg yolk, aioli, parmesan, lemon, brioche

Raspberry Point Oyster Ménage a Trois

green apple, mignonette, smoked tuna, creme fraiche

Second Course

Cauliflower Bisque

truffle, oyster, meyer lemon

Seared Foie Gras

apple butter, toasted walnut bread, cider jus - *\$25 Dollar Supplement*

Farm Egg

pork belly, potato, brown butter

Third Course

Scallops

butternut squash, cracked wheat, tender stem broccoli

Roasted Monkfish

chorizo, potato, watercress, artichoke

Fourth Course

Short Rib

pomme puree, winter vegetables, horseradish

Duck

blood orange, jerusalem artichoke, hazelnut

Fifth Course

Par Due Dessert For 2

assortment of classic french pastries

Prickly

prickly pear mousse, vanilla crumble, lemon chew, hibiscus sorbet

Cheese

brie, honey, mustarda

Valentines Menu – 105 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



L'AUBERGE
PROVENÇALE

Lover's Tasting Menu For Two

Amuse Bouche

raspberry point oyster, apple, wasabi, mignonette
Riesling, Schloss Vollrads, 'Volratz', Rheingau, 2016

Wagyu Beef Tartare

Dry aged steak, smoked egg yolk, aioli, brioche
Rosé, Bandol, Domaine De la Begude, 2016

Maine Diver Scallops

Cauliflower bisque, golden raisin, curry
Sparkling Vouvray, Alexandre Monmousseau, Brut, NV

Rabbit Tortellini

Black trumpet mushrooms, parmesan, kale
Barolo, Reserva, Gagliasso Mario, 2008

Mouillard Duck Breast

Blood orange, Jerusalem artichoke, hazelnut
Sancerre Rouge, Alphonse Mellot, 2010

Humboldt Fog

golden ginger apples, toasted almonds, honey
Riesling Spatlese, Bastgen, Mosel, 2015

Pre-Dessert

mango sorbet

Dark Chocolate Crémeux

virginia peanut crumble, honey emulsion, white chocolate, honey gelato
Banyuls, M. Chapoutier, 2016

Chef's Tasting Menu 139 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 Corey Aldrich
Sous Chef Ricky Cecil
Pastry Chef Amber Clem
Sommelier Christian Borel

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