



Chef's Tasting Menu

Amuse Bouche

Gougere, Spring Pea Soup, Raspberry Point Oysters

Cremant de Loire, Alexandre Monmousseau, NV

Hamachi

Citrus, Dashi, Nori, Ponzu

Sake, Junmai Ginjo Shu, 'Water Lords', Kyoto,

Ricotta Agnolotti

Artichoke Barigoule, Coquillo Olives, Peas, Tomato, Parmesan

Rioja Blanco, Allende, 2015

Trenary Farm Egg

Asparagus, Buckwheat, Lemon Rosemary Scented Chicken Jus

Champagne, Pol Roger, Brut, NV

Duck

Foie Gras Dumplings, Pickled Bean Sprouts, Duck Consommé, Brussel, Turnips

Merlot, Ridge Vineyards, Estate, Santa Cruz, 2014

4oz New York Strip

Carrot, Spring Onion, Crispy Potato, Bordelaise Sauce

Cabernet Sauvignon, Pine Ridge Vineyards, 2013

Cheese

Roquefort, Prune Compote, Whole Wheat Crackers

Madeira, 'Boston Bual', Rare Wine Co. Special Reserve

Fraise

Red Wine Roasted Strawberries, Pavlova, Cream Lemongrass Gel,

Brown Butter Sable, Strawberry Sorbet

Banyuls, Domaine du mas Blanc, 1988

Chef's Tasting Menu – 145 Per Person - Service Non Compris - Wine Pairing – 119

*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