



L'AUBERGE
PROVENÇALE

Three Course Menu

Choose one dish from each of the three courses:

- First Course -

English Pea Soup

Crispy Sweetbreads, Shallots, Truffle Oil, Mint

Beets

Firefly Farms Goat Cheese Panna Cotta, Smoked Almond,
Meyer Lemon, Red Ribbon Sorrel

Wagyu Steak Tartare

Smoked Onion Aioli, Black Garlic, Brown Beech Mushrooms,
Egg Yolk Bottarga, Baguette Crisp

Hudson Valley Foie Gras Dumpling

Pot-au- "Pho", Shitake, Savoy Cabbage, Bean Sprouts

20 Dollar Supplement

Trenary Farm Egg

Pork Belly, Brioche, Hollandaise, Grits

- Second Course -

Maine Sea Scallops

Carrot, Buttermilk, Sesame, Spring Onion

Atlantic Swordfish

Tarbias Beans, Sundried Tomato, Shitake, Green Olive Pistou, Smoked Paprika

Ayrshire Farms Chicken

Toasted Barley, Mushroom, Leek, Truffle

5 Spice Duck Breast

Turnip, Duck Consommé, Confit Ravioli, Bok Choy, Brown Beech Mushroom

4oz New York Strip

Berberé Spice, Garlic, Jerusalem Artichoke, Pine Nut, Pearl Onion

20 Dollar Supplement

- Dessert -