



Bistro a la Carte

Starters

<u>Artisan Cheese</u> Selection of Local and Artisan Cheese, Crostini, Seasonal Jam, Niçoise Olives	Three Piece - 21 Five Piece - 39
<u>Charcuterie</u> Saucisson, Terrine, Prosciutto, Smoked Duck, Accoutrements, Crostini	For Two - 22 For Four - 39
<u>Pigs on a Clothesline</u> Local Bacon, Brown Sugar Bourbon Glaze, House Pickles, Grilled Bread <i>* Brûléed Tableside</i>	Three Piece - 16 Four Piece - 18 Six Piece - 22
<u>French Onion Soup</u> Baguette, Gruyere, Sherry	16
<u>Cauliflower Bisque</u> Roasted Cauliflower, Pickled Grapes, Nuts and Seeds, Pistachio Oil	12
<u>Split Pea Soup</u> Smoked Ham Hock, Yukon Gold Potatoes, Bread Crisps	12
<u>Deviled Eggs</u> Bacon Jam, Olive Tapenade	13
<u>Autumn Salad</u> Candied Walnuts, Berries, Sherry Vinaigrette, Prosciutto, Sumac Yogurt	16
<u>Fall Flatbread</u> Baker's Sausage, Mushrooms, Feta, Arugula, Butternut Squash	18
<u>Grilled Halloumi Cheese</u> Honey, Lemon, Apple Marmalade, Grilled Bread	16

Mains

<u>Wild Rockfish</u> Fennel, Lobster Tortellini, Pomme Purée	40
<u>Magret de Canard</u> Celeriac, Figs, Maitake Mushrooms	38
<u>Steak Frites</u> Truffle Frites, Red Wine Jus, Roasted Brussel Sprouts	45
<u>Coq au Vin</u> Mushrooms, Carrots, Bacon Lardons, Red Wine Jus	29
<u>Sea Scallops</u> Pork Belly, Grits, Piperade	33
<u>Moules Frites</u> Cider, Leeks, Chorizo	24
<u>Potato Gnocchi</u> Hillbilly Bacon, Butternut Squash, Parmesan, Local Farm Egg, Saba	24
<u>The L'Auberge Provençale Burger</u> Short Rib, Chuck, Sirloin, Gruyere, Potato Bun, Frites	20
<i>Add Bakers Farm Bacon - 4 / Fried Farm Egg - 2.50</i>	

Sides for Two - 12

Truffle Fries
Roasted Cauliflower with Lemon, Apricot, Almonds
Crispy Potato Wedges with Fine Herbs
Roasted Brussel Sprouts, Bacon, Cranberries, Crispy Shallots
Bread Basket - 6

Dessert - 12

<u>Crème Brûlée</u> Pomegranate, Vanilla, Pistachio
<u>Baba au Rhum</u> Salted Almonds, Caramel Corn, Butter Ganache, TCHO Gelato
<u>Crème au Citron</u> Lemon Mousse Cake, Meringue, Short Bread, Macerated Berries, Vanilla Gelato
<u>Crème Fraîche Custard</u> Apricot Geleé, Orange Marmalade, Speculoos Crisp

*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