



Bistro a la Carte

Caviar

Royal Osetra **145**
Chive Crème Fraiche, Chives, Buckwheat Blini, Shallot

Starters

Artisan Cheese **Three Piece - 21**
Selection of Local and Artisan Cheese, Crostini, Seasonal Jam, Niçoise Olives **Five Piece - 39**

Charcuterie **For Two - 22**
Saucisson, Terrine, Prosciutto, Smoked Duck, Accoutrements, Crostini **For Four - 39**

Pigs on a Clothesline **Three Piece - 16**
Local Bacon, Brown Sugar Bourbon Glaze, House Pickles, Grilled Bread **Four Piece - 18**
** Brûléed Tableside* **Six Piece - 22**

French Onion Soup **16**
Baguette, Gruyere, Sherry

Cauliflower Bisque **12**
Roasted Cauliflower, Pickled Grapes, Nuts and Seeds, Pistachio Oil

Deviled Eggs **13**
Bacon Jam, Olive Tapenade

Autumn Salad **16**
Candied Walnuts, Persimmon, Sherry Vinaigrette, Prosciutto, Sumac Yogurt

Fall Flatbread **17**
Baker's Sausage, Mushrooms, Feta, Arugula, Butternut Squash

Garden Beet Salad **15**
Beet Tartar, Horseradish Aioli, Dried Cranberry, Sable Breton, Microgreens

Mains

Black Sea Bass Fennel, Tagliolini, Baby Turnips, Royal Trumpet Mushrooms **29**

Coq au Vin Mushrooms, Wild Tomatoes, Bacon Lardons, Red Wine Jus **29**

12oz. NY Strip Steak Duck Fat Potatoes, Red Wine Jus, Roasted Brussel Sprouts **45**

Sea Scallops Pork Belly, Butternut Squash Purée, Charred Brussel Sprouts, Madeira Jus, Pepitas **33**

Moules Frites Cider, Leeks, Chorizo **24**

Roasted Carrot & Miso Ravioli Black Truffle, Brown Butter, Wild Mushrooms **23**

The L'Auberge Provençale Burger Short Rib, Chuck, Sirloin, Gruyere, Potato Bun, Frites **20**

Add Bakers Farm Bacon - 4 / Fried Farm Egg - 2.50

Dessert - 12

Crème Brûlée

Lemon, Olive Oil Powder, Petite Salade Citron

Vanilla Lychee Panna Cotta

Coconut Macaroons, White Tea Gelée, Pepitas

Chocolate

Chocolate Almond Bar, Cocoa Nibs, TCHO Gelato

Assortment of Sorbet and Gelato

Two Scoops, Chef's Choice

Financier

Hazelnut Cake, Plum, Crème Fraîche Mousse, Caramel Gelato

Sides for Two - 12

Truffle Fries

Roasted Cauliflower with Lemon, Apricot, Almonds

Crispy Potato Wedges with Fine Herbs

Roasted Brussel Sprouts, Gruyere, Crispy Shallots

Bread Basket - **6**

*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

WINES BY THE GLASS

WHITE WINES BY THE GLASS	6oz.
ALBARINO, RAMON BILBAO, RIAS BAIXAS, 2019	15
POUILLY FUISSÉ, TROUILLET-LEBEAU, AU CHAILLOUX, 2018	19
CHARDONNAY, STAGS LEAP, NAPA, 2018	19
MOSCATO D'ASTI, RINALDI, NV	12
PINOT GRIS, WOLFBERGER, ALSACE, 2018	16
SANCERRE, JEAN REVERDY, 2019	19
VERMENTINO, UGGIANO, 2017	15
VIOGNIER, DOMAINE MAS BLANC, PROVENCE, 2016	14
RIESLING KABINETT, SCHLOSS VOLLRADS, RHEINGAU, GERMANY, 2017	18
ROSÉ WINE BY THE GLASS	
ROSÉ OF GAMAY/CABERNET SAUVIGNON, MAREUIL, J. MOURAT, 2019	16
RED WINES BY THE GLASS	
BEAUJOLAIS JULIENAS, MANOIR DU CARRA, 2017	19
BORDEAUX, LALANDE-DE-POMEROL, CHATEAU MALTUS, 2018	17
RIOJA, LUIS CANAS, RESERVA, 2015	18
MALBEC, 4 GATOS LOCOS, CHAKANA, MENDOZA, 2017	18
MERLOT BLEND, ORNATO, ROSSO, VENETO, ITALY, 2019	14
CABERNET SAUVIGNON, NOVELTY HILL, WA, 2016	19
PINOT NOIR, ST. FRANCIS, SONOMA COUNTY, 2018	16
COTES DU RHONE, LA FONT DU LOUP, 2017	18
SPARKLING WINE BY THE GLASS	
MOSCATO D'ASTI, RINALDI, NV	14
PROSECCO, REBULI, CARTIZZE, NV	18
BRUT ROSÉ, WOLFBERGER, ALSACE, BRUT, NV	18
CHAMPAGNE, BLANC DE BLANCS GRAND CRU, ROLAND CHAMPION, NV	29

Celeste's Famous Bloody Mary

From the Sea – 14

Shrimp Skewers, Tomolives, Lime, Celery

From the Land – 14

Bakers Farm Bacon, Tomolives, Lime, Celery

Cocktails

Black Manhattan

Tarnished Truth High Rye Bourbon, Amaro,
Jack Rudy Bitters, Bourbon Cherry

13

Mount Weatherhead

Made with Crystal Head Vodka
And Orange Patron
Recipe Top Secret

14

French Lullaby

HpnotiQ, Mango/Pineapple Vodka, Pineapple
Juice

12

Kentucky Fruit Bread

Bernheim Kentucky Wheat Whiskey,
Strawberries, Lemon Juice, Ginger Beer,
Cane Sugar Syrup, Orange Bitters

15

Fall from the Tree

Vanilla Vodka, Butterscotch, Bailey's Salted
Caramel, Fresh Lemon, Rinker's Apple Cider

15

Winston's Guilty Pleasure

Churchills Dry White Port, Saint Germain, Lemon,
Garden Asian Pear, Garden Basil, Club Soda

13

Cool as a Cucumber

Cucumber Lime Vodka, Agave, Mint, Cucumber,
Soda

13

French Margarita

Grand Marnier, Orange Juice, Silver Tequila,
Chambord, Lemon

14

Saratoga Club

High West Double Rye, Brandy, Sweet Vermouth,
Angostura Bitters, Lemon Twist

15

The Navion

Citadelle Gin, Maraschino Liquor,
Lemon, Crème de Violette, Brandied Cherry

13

The Curious Jackalope

Drumsbahno Gunpowder Gin, Lime,
Grapefruit, Cane Sugar Syrup

14

Mimosas

The O.G. – 11

Fresh Orange Juice

French – 14

Fresh Raspberries, Chambord

Tropical – 12

Mango, Peach, Orange Juice

Blackberry Mint – 12

Fresh Blackberries, Blackberry Syrup, House-Grown Mint