



Bistro a la Carte

Caviar

Royal Ossetra **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
Six Piece - 22

** Brûléed Tableside*

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

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

Wagyu Beef Tartare **18**
Dijon, Grilled Bread, Caper Berries, Pickled Peppers,
Crispy Quail Egg, Smoked Onion Aioli

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

Roasted Autumn Vegetables **16**
Roasted Garlic Goat Cheese, Honey-Thyme Dressing, Gingerbread Croutons

Asian Pear Salad **16**
Candied Walnuts, Figs, Sherry Vinaigrette, Prosciutto, Sumac Yogurt

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

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

Mains

Florida Snapper Fennel, Tagliolini, Sweet Turnips, Royal Trumpet Mushrooms **29**

Coq au Vin Mushrooms, Pearl Onions, Wild Tomatoes, Bacon Lardons **29**

12oz. NY Strip Steak Duck Fat Potatoes, Red Wine Jus, Grilled Rapini **45**

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

Moules Frites Cider, Dijon, 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

Sides for Two - 12

Truffle Fries

Roasted Cauliflower with Lemon, Apricot, Almonds

Crispy Potato Wedges with Fine Herbs

Broccolini with Cheddar Fondue and Crispy Shallots

Bread Basket - **6**

Dessert - 12

Crème Brûlée
Lemon, Olive Oil Powder, Petite Salade Citron

Pawpaw Panna Cotta
Guava, Persimmon Compote, Shaved White Chocolate

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

*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

	<u>6oz.</u>
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
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RED WINES BY THE GLASS

BEAUJOLAIS JULIENAS, MANOIR DU CARRA, 2017	19
BORDEAUX, LALANDE-DE-POMEROL, CHATEAU MALTUS, 2018	17
COPERTINO (NEGROAMARO), RISERVA, C.S.C., PUGLIA, ITALY, 2010	12
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