



L'AUBERGE
PROVENÇALE

Bistro a la Carte

Caviar

Royal Ossetra **135**
Chive Crème Fraiche, Chives, Buckwheat Blini, Shallot

Starters

Artisan Cheese **Three Piece - 20**
Selection of Local and Artisan Cheese, Crostini, Seasonal Jam, Niçoise Olives **Five Piece - 39**

Charcuterie **For Two - 21**
Saucisson, Terrine, Prosciutto, Smoked Duck, Accoutrements, Crostini **For Four - 39**

Pigs on a Clothesline **Three Piece - 15**
Local Bacon, Apple Bourbon Glaze, House Pickles, Grilled Bread **Four Piece - 17**
** Brûléed Tableside* **Six Piece - 20**

Summer Squash & Vegetable Soup **12**
Zucchini Skins Crisps, Truffle

Garden Gazpacho **12**
Bell Pepper, Tomato, Cucumber, Crispy Baguette, Tapenade, Pickled Peppers, Basil

Jumbo Lump Crab Cakes **18**
Haricot Vert, Pickled Sweet Peppers, Cherry Tomato, Pink Peppercorn Tartar Sauce, Basil-Mint Dressing, Cashews

Deviled Eggs **10**
Olive Tapenade, Candied Bacon Jam

Prosciutto Salad **16**
Mixed Greens from the Garden, Peach, Goat Cheese, Pecans, Lemon Vinaigrette

Summer Green Salad **14**
Champagne Vinaigrette, Asian Pear, Radish, Cucumbers, Red Onion

Prosciutto Flatbread **16**
Lemon Ricotta, Olives, Prosciutto, Baby Squash, Balsamic Reduction

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

Mains

Provençale Chicken Pomme Purée, Carrots, Pine Nuts, Beurre Rouge - **27**

Butter Poached Maine Lobster Tortellini, Caramelized Fennel, Asparagus, Truffle Butter - **48**

14oz. NY Strip Steak Buttered Potato Wedges, Chimichurri - **42**

Sea Scallops Sweet Carrot Puree, Buttermilk, Brussel Sprouts, Bacon Dashi - **33**

Moules Frites Cider, Dijon, Smoked Bacon - **23**

House-Made Cavatelli Mushrooms, Truffle, Parmesan, Vinagre de Jerez - **20**

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 and Herbs
Crispy Potato Wedges with Fine Herbs
Broccolini with Cheddar Fondue and Crispy Shallots
Buttery Pomme Purée
Bread Basket - **6**

Dessert - 12

Crème Brûlée
Lemon, Olive Oil Powder, Petite Salade Citron
Hibiscus Panna Cotta
Poppyseed Crumble, Plum
Chocolate
Chocolate Almond Bar, Cocoa Nibs, TCHO Gelato
Assortment of Sorbet and Gelato
Two Scoops, Chef's Choice
Craquelin
Assorted Cream Puffs

Please allow up to 15 minutes after ordering

*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>
CHABLIS, VIEILLES VIGNES, PATRICIA RAQUIN, 2018	19
CHARDONNAY, BREWER-CLIFTON, STA. RITA HILLS, 2017	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 PIESPORTER DOMHERR, WELLER-LEHNERT, MOSEL, GERMANY, 2016	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, CLOSERIE DE BORIE, 2015	15
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, LYRIC, SANTA BARBARA COUNTY, 2017	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

She's a Peach

Deep Eddy Peach Vodka, St. Germain, Lime Juice,
Agave Syrup, Fresh Mint, Peach Slices
14

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

Winston's Guilty Pleasure

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