



Three Course Menu

Choose one dish from each of the three courses:

Amuse Bouche

Oyster

Yuzu Vinaigrette, Scallion, Fennel

- First Course -

Tomato

Spiced Tomato Essence, Parmesan, Whipped Ricotta,
Fried Capers, Lemon Thyme Aioli

Foie Gras Parfait

Figs, Earl Gray Tea, Hazelnuts, Coffee-Cardamom Soil, Apple Butter

4oz Crab Cake

Haricot Vert, Pickled Sweet Peppers, Cherry Tomato, Bonito Aioli,
Basil -Mint Dressing, Cashews

- Second Course -

Key West Pink Shrimp

Sweet Carrot Purée, Buttermilk, Edamame, Bacon Dashi

Duck

Sweet Onion, Pomme Purée, Cherry Jus

Cavatelli

Wild Mushrooms, Parmesan, Sherry Vinegar

- Dessert -

Hibiscus Panna Cotta

Poppysed Crumble, Plum

Poire

Olive Oil Cake, Poached Pear, Pistachio Crumble, Bavarian, Mallow Gelato

* Nut Free Available

Cheese

Herbed Goat Cheese, Sesame Crisp, Fruit & Nut Bread

Mignardaise

*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