



Beaujolais Nouveau Dinner

With Guest Host Francis Kysela, MS

Hamachi

Apple Celery Nage, Horseradish Oil, Green Grapes, Micro Cilantro, Espelette
Wolfberger, Cremant d'Alsace, Brut Rosé, NV



Foie Gras Parfait

Hazelnut Gelee, Cranberry, Hazelnut Crumble, Radish, Chive
Manoir du Carra, La Levée, Pouilly-Fuissé, 2016



Gnocchi

Butternut Squash, Charred Brussel Sprout Leaves, Goat Cheese Espuma, Candied Pumpkin Seed Powder
Manoir du Carra, Beaujolais-Villages Nouveau, 2020



Duck

Quatre Épices, Caramelized Onion Tarte Tatin, Roasted Shallot, Baby Turnip Puree, Chervil, Duck Jus
Manoir du Carra, Beaujolais Cru Fleurie, Vers le Mont, 2018



Venison

Pressed Cabbage, Garlic, Caraway, Chestnut Puree, Pickled Golden Raisins, Braised Chestnuts
Manoir du Carra, Beaujolais Cru Moulin-à-Vent (The Windmill), 2018



Crème Fraîche Custard

Pressed Apples, Candy Fennel, Black Sesame Crisp, Black Garlic Gel
Château Gaudrelle, Vouvray, Reserve Personnelle, 2010

Sommelier Christian Borel

*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