



L'AUBERGE
PROVENÇALE

◇ *Chef's Tasting Menu* ◇

Amuse Bouche

Baby Beets

Whipped Feta, Rye, Coffee

Riesling, Midland Construction, 2018

Farm Egg

Pork Belly, Grits, Truffle Jus

Sparkling Wine, Blanc de Blancs, Schramsberg, 2018

Halibut

Butternut Squash, Marcona Almonds, Apricot, Brussel Sprouts, Mushrooms

Chardonnay, Hyde de Villaine, Napa Valley 2017

Magret de Canard

Cassoulet, Smoked Duck, Toasted Breadcrumbs

Listrac-Medoc, Chateau Clarke, 2012

New York Strip Steak

Split Pea and Celery Root Risotto, Broccoli Rabe, Red Wine Jus

Cabernet Sauvignon, De Trafford, Stellenbosch, 2011

Cheese

Apricot, Brie, Honey Comb

Demi-Sec Champagne, Billecart-Salmon

Choice of Dessert

Financier

Almond Rice Pudding, Plumped Raisins, Hazelnut, Vanilla Gelato

Vouvray, Chateau Guadidelle, Reserve Personnelle, 2015

Chocolate

TCHO Mousse, Crèmeux, Pine Nut Brittle, Black Currant Gel

Churchills Crusted Port, Portugal, 2006

Automne

Pumpkin Mousse, Molasses Cake, Apple, Parsnip Chips, Pecan Gelato

Madeira, Bual, Carmo Vinhos, 10 Year

Chef's Tasting Menu – 155 Per Person - Service Non Compris - Wine Pairing – 115 Per Person

*Consumption of raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase risk of food-borne illness.