



L'AUBERGE
PROVENÇALE

◇ *Chef's Tasting Menu* ◇

Amuse Bouche

Sparkling Wine, Blanc de Blancs, Schramsberg, 2017

Summer Tomato Salad

Whey, Basil, Goat Cheese, White Anchovy

Rioja Blanco, C.V.N.E., Classico Monopole, 2016

Citrus Cured Hamachi

Foie Gras, Pickled Grapes, Truffle Ponzu

Condrieu, Remi, Niero, 2018

Spanish Octopus

Cannellini Beans, Sesame Seeds, Pimenton, Pickled Sweet Peppers

Oaked Chardonnay, Hyde de Villaine, 2016, Carneros

Magret de Canard

Peaches, Chamomile, Turnip

Pinot Noir, Resonance, Willamette Valley, 2018

Lamb

Eggplant, Tomato Raisins, Zucchini, Black Garlic

Listrac-Medoc, Chateau Clarke, 2012

Pre-Dessert

Avocado Mousse, Sesame, Nectarine Sorbet

Choice of Dessert

Rooibos

Rooibos Chocolate Cremúx, Fennel Biscotti, Cherry, Cherry Stracciatella

Banyuls, Domaine du Mas Blanc, 1996

Panna Cotta

Almond Milk, Pineapple Vanilla Compote, Frangipane, Coffee Granita

Vin Santo de Chianti, Uggiano, 2008

Melon

Pressed Melon, Nectarine Gel, Pink Peppercorn, Rose, Apple Cantaloupe Sorbet

Moscato D'Asti, Pierinvaletta, 2020

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.