

LA TABLE

PROVENCALE

Bar Snacks

Amber's Popcorn – 8

Marinated Mediterranean Olives – 8
Lemon, Caraway, Garlic, Rosemary

Petrossian Caviar

Caviar Russe Royal Ossetra
Crème Fraîche, Chives, Yukon Gold Crêpes
1oz - 150

Cheese & Charcuterie

Artisan Cheese GF Option Available
Selection of Artisan Cheese, Crostini, Seasonal
Jam, Marinated Niçoise Olives

Three Piece – 35 Five Piece – 55

Charcuterie GF Option Available
Salami, Terrine, Prosciutto,
Smoked Duck Breast

For Two – 35 For Four – 55

Les Petit Extras

Truffle Fries – 12
Brussel Sprouts, Pickled Jalepenos– 12
Cauliflower en Papillote– 12
Basket of Artisan Bread for Two – 12
Basket of Gluten Free Bread for Two – 12

Les Desserts

Baba au Rhum 12
Roast Apple, Vanilla Custard, Pistachio

Chocolate 12
Bourbon, Pots de Crème, Cocoa Nib Sable, Vanilla

Crème Brûlée 12
Coconut, Coffee, Crème Fraiche

Blossom 12
Orange Blossom Semifreddo, Almond, Blood Orange

Les Entrées

Raspberry Point PEI Oysters
On the Half Shell, Champagne Mignonette Half Dozen – Market
Dozen – Market

Foie Gras Custard, Sauterne 24
Tea/Cognac Figs, Salad Rouge

Wagyu Tartar Provencale 18
Truffle Shaving, Salade Verte, Tempura Quail Yolk

Pigs on a Clothesline
Local Bacon, Apple Bourbon Glaze, House Pickles, Grilled Bread 4 Piece – 18
6 Piece – 22
**Brûléed tableside*

Le Soup et Salades

French Onion Soup 18
Caramelized Onion, Gruyere Cheese, Baguette

Parsnip Leek 16
Crispy Leek Noodles, Pickled Pearl Onions

Salade Rouge 16
Red Endive, Radicchio Jam, Red Oak Lettuce,
Crème Fraiche
Add Wagyu Beef Bavette Steak (8oz) – 22

Salade Verte 16
Gem Lettuce, Celery Hearts, Confit Shallots, Fines Herbes
Add Whiffletree Chicken Breast – 10

Le Plats Principal

L'Auberge Burger 21
Truffle Fries, Accoutrements

Seared La Belle Duck Breast 45
Parsnip Purée, Citrus Segments, Fennel, Olive
Brined Hakurei Turnips, Augrumato

Squid Ink Pasta 42
Scallops, PEI Mussels, Périgord Truffle Butter Sauce

Alsation Herbed Spaetzle 38
Duck Egg, Périgord Truffle, Brunoise Turnips,
Roasted Garlic Cream

Le Plat Vegetarienne 29
Red Wine Braised Cabbage, Toasted Almond, Confit
Beets, Pickled Pearl Onion, Smoked Turnip Purée

New York Strip 65
King Trumpet Mushroom, Pickled Daikon Noodle,
Madeira (12oz)

Le Plats Pour Deux

Filet Halibut en Papillote 65
Olive Brined Turnips, Glaçaged Radish, Capers,
Mustard Frill, Chives

Baker Farm Double Cut Pork Chop 65
Pomme Puree Gratiné, Roasted Carrots,
Mustard Blanquette

Chef Stephen Burke
Sous Chef Carlos Ramirez, Pastry Chef Amber Clem
Sommelier Christian Borel

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

La Table Provencale at L'Auberge Provencale ♦ 13630 Lord Fairfax Highway ♦ White Post, Virginia 22620



Thank you to our local farms for bringing us the
best and freshest ingredients!

Whiffletree Farm- Warrenton, VA

Ovoka Farm- Paris, VA

Virginia Truffle- Rixeyville, VA

Baker's Farm- Mt. Jackson, VA

Martin's Farm- The Plains, VA

David Lay Produce- Stephens City, VA

Firefly Farms- Accident, MD

Meadowbrook Farms- Huntly, VA

