

LA TABLE

PROVENCALE

Bar Snacks

Amber's Popcorn – 8

Marinated Mediterranean Olives – 8

Lemon, Caraway, Garlic, Rosemary

Aleppo-Basil Grissini – 12

Jamen Serrano, House Made Pimento Cheese

Fromage

Artisan Cheese GF Option Available

Selection of Artisan Cheese, Crostini, Seasonal Jam, Marinated Niçoise Olives

Three Piece – 35

Five Piece – 55

Assiette de Terrines GF Option Available

Rabbit & Pork Pâté, Foie Gras Torchon, Smoked Duck Prosciutto, House Made Blood Orange and Radicchio Blackberry Jams

38

Les Desserts

Crêpes 12

Honey, Whipped Ricotta, Ginger Jalapeño Gelato

Crème Brûlée 12

Vanilla, Red Wine Pear, Frangipane

Pots de Crème 12

Bourbon, Whipped Crème Fraîche

Half Dozen Chocolate Chip Cookies 12

*** Please allow 15-minute bake time**

Chef Stephen Burke

Sous Chef Carlos Ramirez, Pastry Chef Amber Clem

Sommelier Christian Borel

Les Entrées

Raspberry Point PEI Oysters

On the Half Shell,

Half Dozen – Market

Champagne Mignonette

Dozen – Market

French Bread Service with Flavored Butters 12

***Wagyu Tartar Provencale** 18

Truffle Shaving, Salade Verte, Tempura Quail Yolk

Pigs on a Clothesline

Local Bacon, Apple Bourbon Glaze,

4 Piece – 18

House Pickles, Grilled Bread

6 Piece – 22

**Brûléed tableside*

Slow Roasted Beets 14

Greens, Bleu Cheese, Hazelnut, Dates, Sherry,

Feuille de Brick

Carpaccio of Blue Fin Tuna 18

Feuille de Brick, Miso-Lemon Vinaigrette

Le Soup et Salades

French Onion Soup 18

Caramelized Onion, Gruyere Cheese, Baguette

Salade Endive 16

Red Endive, Radicchio Jam, Red Oak Lettuce, Crème Fraîche

Salade Verte 16

Gem Lettuce, Celery Hearts, Confit Shallots, Fines Herbes

Le Plats Principal

***L'Auberge Burger** 21

Truffle Fries, Accoutrements, Gruyere

Add Seared Foie Gras or Black Truffle– 25

***Pimento Cheeseburger** 23

Truffle Fries, Fried Egg, Accoutrements

Add Seared Foie Gras or Black Truffle– 25

***Provencale Sandwich** 21

Baguette, Mortadella, Jamon Serrano, Brie,

Radicchio Jam, Salade

Grilled Salmon 35

Chimichurri, Fingerling Potatoes, Preserved Lemon

Tortellini en Brodo 30

Hazelnut Espuma, Wild Mushrooms, Périgord Truffle

Rabbit Roulade 30

Sauce Vierge, Roasted Bone Marrow Butter, Frites

Quiche 18

Baker's Farm Ham, Leeks, Manchego, Roasted Potatoes

Eggs Benedict 20

English Muffin, Spinach, Poached Eggs, Hollandaise, Tomato, Sauté Potatoes

Choice of Virginia Baked Ham or Smoked Salmon

Pancakes 16

Fig Jam, Crème Fraîche

*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

