



L'AUBERGE
PROVENÇALE

◇ *Chef's Tasting Menu* ◇

**Amuse Bouche*

Halibut "Almondine"

Bacon Dashi, Swiss Chard, Golden Ossetra Caviar

Macon-Péronne, Les Gentilhommes, 2020

Parsnip and Leek Soup

Leek Hearts, Pearl Onions, Crispy Leeks

Pessac-Léognan Blanc, Château Carbonnieux, 2016

Alsatian Spaetzle

Perigord Truffle, Soft Quail Egg, Wild Mushrooms, Toasted Hazelnuts

Madeira, Rare Wine Co., Savannah Verdelho, Special Reserve

Quail Farci et Foie Gras

Smoked Turnip Puree, Red Endive, Split Peas

Savigny-Les-Beaune, Francois Carillon, 2019

Ovoka Waygu Ribeye

Black Garlic, Daikon Noodles, Horseradish Crème, Shallot, Sauce Madeira

Shiraz, Schwarz Wine Co., 'The Schiller', Barossa Valley, Single Vineyard, 2018

Pre-Dessert

Sake Lime Sorbet, Sesame Soy

Choice of Dessert

Chocolate

Frozen Mousse, Mocha Glaze, Coffee Sbrisolona, Goat Cheese Gelato

Banyuls, Domaine du ma Blanc

Blossom

Orange Blossom Semifreddo, Almond, Blood Orange Gel

Vouvray, Chateau Guadrelle, Reserve Personnelle, 2015

Financier

Hazelnut Financier, Cinnamon Oats, White Bark, Charcoal Gelato

Madeira, Miles, 2008

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.

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