



LA TABLE  
PROVENCALLE

**Caviar**

Royal Ossetra Caviar,  
Traditional Accoutrements, Warm Blini

135

**Fromage**

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

Three Piece – 35      Five Piece – 55

**Bar Snacks**

Amber's Popcorn – 8

Ratatouille – 12  
Roasted Baguette, Basil

Sweet & Spicy Roasted Nuts – 12

Pan Bagnat – 12  
Niçoise Salade on Baguette, Sea Urchin

**Les Desserts**

Tart 12  
Key Lime, Coconut Beet Sorbet

Panna Cotta 12  
Lychee & Cucumber Salad, Rose Foam,  
Potato Crisp

Crème Brûlée 12  
Vanilla and Fig

Pots de Crème 12  
Bourbon Sauce

Half Dozen Chocolate Chip Cookies 12  
*\*\* Please allow 20-25-minute bake time\*\**

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

Raspberry Point Oysters on the Half Shell MP  
Hibiscus Vinaigrette

French Bread Service with Flavored Butters 12

\*Tuna Tartar 20  
Pineapple Salsa, Calabrian Chilis, Fine Herbs

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

Caramelized Onion & Gruyere Tower 18  
Grilled Bread, Honey Sherry Gastrique

Seared Scallops 20  
Cucumber Mint Gazpacho, Pickled Jalapenos

**Les Soup et Salades**

Cream of Asparagus Soup 14  
Whipped Mascarpone, Duo of Grilled Asparagus

Jumbo Lump Crab Salade 22  
Grilled Onion, Grilled Pepper, Gai Lan,  
Charred Leak Veloute, Greens

Salade Verte 16  
Gem Lettuce, Celery Hearts, Confit Shallots, Fine Herbs

Le Crêpe Pritanière 18  
Peas, Spring Ramps, Carrots, Persillade

Warm Potato Salad 18  
Ramps, Radish, Soft Boiled Egg, Tarragon

**Le Plats Principal**

\*L'Auberge Burger - 8oz Wagyu 21  
Truffle Fries, Accoutrements, Gruyère  
*Add Seared Foie Gras – 25*

Seared Snapper 36  
Orzo, Citrus Thyme Beurre Blanc, Asparagus, Turnips

Grilled Lamb Chops 44  
Eggplant Purée, Turnips, Chimichurri

Parisienne Gnocchi 28  
Hazelnuts, Armagnac, Wild Mushrooms, Tarragon

Ossobuco Ragout 32  
Hand Cut Fettuccine, Parmesano

Braised Short Rib 35  
Roasted Fingerling Potatoes, Red Wine Jus

Steak Frites 60  
Eye of Ribeye, Hollandaise, Fries

Dutch Baby 30  
Crème Fraiche, Berry Compote

Eggs Benedict 20  
English Muffin, Spinach, Poached Eggs, Hollandaise,  
Tomato, Sauté Potatoes

*Choice of Virginia Baked Ham or Smoked Salmon*  
*Yummy Lobster Supplement ~ Additional \$15*

Provencalle Seafood Boil 55  
Littleneck Clams, Shrimp, Mussels, Snapper,  
Potatoes, Corn, Spicy Tomato en Papillote

\*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

