

LA TABLE

PROVENCALE

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

Provençale Pizza

Garlic, Brie, Potato,
Garden Fresh Radish, Greens
Or
Baba Ghanoush, Asparagus, Feta, Fire Roasted
Tomatoes & Bell Pepper

18

Les Desserts

Tart	12
Key Lime, Coconut Beet Sorbet	
Financier	12
Almond Cake, Candy Hazelnuts, Roasted Nectarines, Black Pepper Gelato	
Crème Brûlée	12
Vanilla and Rhubarb	
Pots de Crème	12
Bourbon Sauce	
Half Dozen Chocolate Chip Cookies	12
<i>** Please allow 20-25-minute bake time**</i>	
<i>Gluten Free available</i>	

Les Entrées

Raspberry Point Oysters on the Half Shell	MP
Hibiscus Vinaigrette	
French Bread Service with Flavored Butters	12
Shenandoah Lamb Meatballs	18
Braised in Red Wine & Spicy Tomato Sauce	
Pigs on a Clothesline	
Local Bacon, Apple Bourbon Glaze,	4 Piece – 18
House Pickles, Grilled Bread	6 Piece – 22
<i>*Brûléed tableside</i>	
Grilled Asparagus	16
Gremolata, Fine Herbs, Sauce Gribiche	

Les Soupes et Salades

Cream of Asparagus Soup	14
Whipped Mascarpone, Duo of Grilled Asparagus	
Salade Verte	16
Gem Lettuce, Celery Hearts, Confit Shallots, Fine Herbs	
Gazpacho Verde	16
Cucumber, Mint Jalapeño, Herbs from Our Garden	
Warm Potato Salad	18
Ramps, Radish, Quail Egg, Tarragon	

Les Plats Principaux

*L'Auberge Burger - 8oz Wagyu	21
Truffle Fries, Accoutrements, Gruyère	
<i>Add Seared Foie Gras – 25</i>	
Seared Red Snapper	36
Citrus Thyme Beurre Blanc, Asparagus, Turnips	
Parisienne Gnocchi	28
Hazelnuts, Armagnac, Wild Mushrooms, Ramps	
Seared Tuna Steak	30
Beurre Blanc, Seasonal Vegetables	
Crispy Rohan Duck Breast	42
Seared Endive, Confit Fennel, Gremolata Sauce Bordelaise	
Roasted Lamb Rack	40
Baba Ghanoush, Piperade	
Bone-In Short Ribs	38
Roasted Fingerling Potatoes, Red Wine Jus	

*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

