



L'AUBERGE
PROVENÇALE

◇ *Chef's Tasting Menu* ◇

Add an Ossetra Caviar Course – 50 per person

**Amuse Bouche*

Cauliflower Panna Cotta

Marcona Almonds, Golden Ossetra Caviar, Herbs from Our Garden

Gruner Veltliner, Kamptal, Ried Eichelberg, Liendl, 2020

Parisienne Gnocchi

Wild Ramps, Wild Mushrooms, Cognac

Chablis, Premier Cru, V'Au Coupin, Perchaud, 2018

Grilled Lobster

Asparagus, Radishes, Hollandaise

Chardonnay, Hyde de Villaine Vineyard, 2018

Rohan Duck Breast

Endive, Sauce Bordelaise, Date Jam, Gremolata

Haut-Medoc, Château Clarke, 2012

Shenandoah Lamb Rack

Smoked Pomme Purée, Local Spring Vegetables

Vaucluse IGP, Chêne Bleu, Héloïse, 2013

Cheese

Dark Chocolate, Honeycomb, Little John Cheddar

Crémant, Demi-Sec, Schramsberg, 2017

Pre-Dessert

Rhubarb & Buckwheat, Spring Pea Gelato

Choice of Dessert

Fraise

Roasted Strawberry & Tomato, Salted Crumble, Lemon Sorbet

Late Harvest Sauvignon Blanc, Keermont, Stellenbosch, 2018

Chocolate

Tiramisu Mousse Cake, Espresso Reduction, Mascarpone Semifreddo

Banyuls, Domaine du mas Blanc

Chef Stephen Burke's Tasting Menu – 175 Per Person - Service Non Compris - Wine Pairing – 155 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