

❁ *Mother's Day Chef's Tasting Menu* ❁

Amuse Bouche



Vanilla Poached Lobster

Beet Tartar, Candied Blood Orange Zest, Pickled Pearl Onions
Blood Orange Vodka Gelée, Caviar and Q Spoons, Frisée, Sherry Vinaigrette, Blood Orange Foam



Summer Sausage Tortellini

Cabra De La Mancha Espuma, Ramps, Morels, Sunflower Shoots, Perigord Truffle, Golden Balsamic



Red Snapper Barigoule

Artichoke Cream, Seared Artichokes, Pickled Red Onion, Birdfeeder Carrots



Seared Quail

Ratatouille, Charred Eggplant Puree, Sweet Pepper Petal, Pattypan Squash, Sundried Tomato Glacé



Shenandoah Lamb Rack

Garlic, Mint Panade, Lamb Belly Sausage, Sweet English Peas, Whipped Lardo, Confit Turnips



Pre-Dessert

Rhubarb Tart, Spring Pea Gelato, Mandarin Gel



Choice of Dessert

Poivre Noir

Stewed Nectarines, Basil Gel, Walnut, Black Pepper Gelato

Fraise

Red Wine Roasted Strawberries, Tomato, Lychee, Lemon Granita

Chocolate

Baked Chocolate Mousse, Buckwheat Crisp, Baileys Gelato



Chef's Tasting Menu 185 per person ~ Service Non Compris - Wine Pairing 125 Per Person

Chef Stephen Burke | Pastry Chef Amber Clem | Sommelier Christian Borel

◇ L'AUBERGE PROVENÇALE ◇

*Consumption of raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase risk of food-borne illness.