

# LA TABLE

---

## PROVENCALE

### Caviar

Royal Ossetra Caviar,  
Traditional Accoutrements, Warm Blini

135

### Bar Snacks

Amber's Popcorn – 8

Sweet & Spicy Roasted Nuts – 12

Ratatouille on House-Made Baguette – 12

Tempura Asparagus– 12  
Ramp Pistou

Pan Bagnat – 12  
Niçoise Salade on Baguette

### Provençale Pizza

Garlic, Brie, Potato,  
Garden Fresh Radish, Greens  
*Or*  
Herbed Goat Cheese, Asparagus, Feta, Fire  
Roasted Tomatoes & Bell Pepper

18

### Fromage

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

Three Piece – 35      Five Piece – 55

### Les Desserts

**Galette** 12  
Mixed Berries, Hyssop Gelato

**Financier** 12  
Hazelnut Cake, Candy Almonds, Brûléed  
Nectarine, Black Pepper Gelato

**Crème Brûlée** 12  
Vanilla and Rhubarb

**Pots de Crème** 12  
Bourbon Sauce

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

### Les Entrées

Raspberry Point Oysters on the Half Shell MP  
Hibiscus Vinaigrette

French Bread Service with Flavored Butters 12

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

Baked Brie 18  
Roasted Apricots

Lamb Meatball 18  
Tomato Sauce, Frisée Salad

### Les Soupes et Salades

Arugula Salade 18  
Lemon Verbena, Mint, Fried Lentils, Sliced Coppa,  
Nectarine, Manchego

Warm Potato Salad 18  
Ramps, Radish, Tarragon

Lentil Soup 26  
Seared Foie Gras, Crème Fraîche, Pickled Grapes

### Les Plats Principaux

\*L'Auberge Burger - 10oz Wagyu 21  
Truffle Fries, Accoutrements, Gruyère

Lamb Navarin 40  
Roasted Carrots, Potatoes, Morels, Red Wine

Seared Wild Salmon 36  
Citrus Thyme Beurre Blanc, Asparagus, Turnips

Moules Escabeche 38  
Coppa, Leeks, White Wine, Grilled Baguette

Le Plat Vegetarian 32  
Wild Mushrooms, Confit Beets, Baby Carrots,  
Roasted Celeriac Puree

Gnocchi 36  
Fennel Mushroom Crème Sauce, Morels,  
King Trumpet Mushrooms

\*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

