



L'AUBERGE  
PROVENÇALE

◇ *Chef's Tasting Menu* ◇  
*Extravagant Beginning*

Caviar~ *Traditional Accoutrements, Warm Blini*

135

*\*Amuse Bouche*

*Crispy Prince Edward Island Mussels*

Orange, Saffron, Baby Squash

*Champagne, Pol Roger, Brut*

*Croque Monsieur & Gazpacho Verde*

Gouda, Parmesan, Apples, Fennel

*Chardonnay, Hyde de Villaine Vineyard, 2018*

*Wild Atlantic Salmon*

Braised Belgian Endive, Caviar, Lettuce Volute

*Rose, Chêne Bleu, 2021, Magnum*

*Lamb Navarin*

Celeriac, Basil, Baby Carrots

*Chateau Clarke, 2012*

*Roasted Rohan Duck Breast*

Nectarines, Hakuri Turnips, Crispy Leeks

*Châteauneuf-du-Pape, Château le Nerthe, 2017*

*Cheese*

Marinated Mahón, Ramp & Tomato Butter, Pepper Jam

*Gewürztraminer Grand Cru Hengst, Wolfberger, 2017*

*Pre-Dessert*

Goat Mousse, Pine Nuts

*Choice of Dessert*

*Pêche*

White Peach Éclair, Pickled Blackberry, Lychee

*Late Harvest Sauvignon Blanc, Keermont, Stellenbosch, 2018*

*Chocolate*

Chocolate Mousse, Dolce De Leche, Cocoa Nibs, Vanilla Gelato

*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.

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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