

LA TABLE

PROVENCALE

Bar Snacks

- Amber's Popcorn – 8
 Sweet & Spicy Roasted Nuts – 8
 Tempura Vegetables from Our Garden – 12
 Romesco Sauce

Provençale Pizza

- Wild Mushroom & Black Truffle
 Caramelized Onion, Cremeux de Brie – 26
 The "Virginia" (our play on a Hawaiian)
 Sundried Tomato Sauce, Plums, Porchetta,
 Jarlsberg Cheese, Arugula – 22

Fromage

- Artisan Cheese** GF Option Available
 Selection of Artisan Cheese, Crostini, Seasonal Jam,
 Marinated Niçoise Olives
 Three Piece – 35 Five Piece – 55
Charcuterie Board
 Soppressata, Jamon Serrano, Coppa, Mortadella,
 Smoked Salami Prosciutto
 Three Piece – 35 Five Piece – 55

Les Desserts

- Miel** 14
 Pistachios, Pepitas, Honey Glaze, Caramel
 Dates, Rose, Whipped Goat Cheese
Opera 14
 Coffee Cream, Nibb Crumble,
 Almond Crunch, Coffee Gelato
Crème Brûlée 14
 Black Forest, Crème Fraîche
Pots de Crème 14
 Bourbon Sauce, TCHO Gelato
Roasted Apricot Ice Cream 14
 House Made Biscotti
Half Dozen Mint Chocolate Cookies 14
*** Please allow 20-25-minute bake time***

Caviar

- Royal Ossetra Caviar 135
 Traditional Accoutrements, Warm Blini

Les Entrées

- "Cooke's Cocktail" 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
**Brûléeé tableside*
 Grilled Spanish Octopus a la Grecque 22
 Tapenade, Romesco, Vinagre de Kalamansi

Les Soupes et Salades

- Salade Verte 18
 Dijonnaise, Brioche Croutons, Baby Gem Lettuce,
 Napa Cabbage
 Butter Lettuce Salad 18
 Grilled Strawberry Vin, Toasted Pistachio,
 Guanciale, Basil & Tarragon from Our Garden
 Vichyssoise 18
 Whipped Crème Fraiche, Black Truffle
 Cucumber Mint Gazpacho 16
 Grilled Baby Squash, Marcona Almonds,
 Buttermilk Sorbet

Les Plats Principaux

- *L'Auberge Burger - 10oz 24
 Truffle Fries, Accoutrements, Gruyère
Add Fresh Truffle - 20
 Rainbow Trout en Papillote 36
 Vadouvan Compound Butter, Vegetable du Jour
 Le Plat Vegetarian 32
 Wild Mushrooms, Baby Fennel, Baby Carrots,
 Arugula, Almond Cream
 *Steak Frites 48
 House Made French Fries, Hollandaise
 Roasted Whiffletree Chicken 34
 Wild Mushrooms, Summer Berries, Potato Pave
 Spinach & Tiger Shrimp Fettuccine 38
 Ginger Garlic Sauce, Crispy Leeks,
 Calabrian Chili Oil

*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

