



L'AUBERGE
PROVENÇALE

◇ *Chef's Tasting Menu* ◇
Extravagant Beginning

Caviar~ *Traditional Accoutrements, Warm Blini*

135

**Amuse Bouche*

Tomato & Wild Berry Tartar

Garden Herb Jus, Buttermilk Sorbet, Feuille de Brick

Champagne Rosé Grand Cru, Gonet-Medeville, Extra Brut

**Citrus Cured Hamachi*

Cucumber-Jalapeño Coulis, Compressed Melon, "Twice Fried Rice"

Gruner-Veltliner, Leindl, Ried Eichelberg, 2020

Roasted Plum & Foie Gras Vol-au-Vent

Empress Nasturtium

Cadillac, Château la Croix de la Martingue, 2016

**Grilled Spanish Octopus a la Grecque*

Tapenade, Romesco, Vinagre de Kalamansi

Chardonnay, Hyde de Villaine, Carneros, 2018

Ovoka Farms Wagyu Grilled Over Charcoal

Potato Pavé, Arugula Almond Purée

Haut-Médoc, Chateau Cissac, 2009

Cheese

Mahón, Calabrian Chili, Strawberry

Late Harvest Sauvignon Blanc, Keermont, Stellenbosch

Pre-Dessert

Apricot Crumble

Choice of Dessert

Pêche

Poached Peach Melba, Blueberry, Olive Oil Cake, Guava Green Tea Sorbet

Moscato d'Asti, Massolino. 2020

Chocolate

Cardamom "Moon Pie," Chocolate Mousse, Burnt Meringue 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.

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