



L'AUBERGE
PROVENÇALE

IN ROOM DINNER MENU
(MONDAYS AND TUESDAYS ONLY)*

LIGHT FARE

<u>Artisan Cheese</u>	35 (3 piece)
Selection of Local Artisan Cheese, Crostini, Seasonal Jam, Marinated Olives	55 (5 piece)
<u>Charcuterie</u>	35 (For two)
Terrine, Prosciutto, Smoked Duck, Salami, Accoutrements, Crostini	55 (For four)
<u>Soup du Jour</u>	18
Our Soup of the Day in a Thermos- to keep it hot or cold	
<u>Shaved Tender Fennel & Apple</u>	16
Fine Herbs, Housemade Croutons, Lemon-Shiso Vinaigrette	
<u>Salmon Rillettes</u>	18
Served with Sliced Baguette	
<u>Fromage Blanc Spread</u>	16
Chervil, Parsley, Garlic, Sliced Baguette	
<u>Fresh Fruit Plate</u>	16
Array of Seasonal Fruits	
<u>Deviled Eggs</u>	12
Bacon Jam (8 halves)	
<u>Pan Bagnat</u>	18
Niçoise Salad as a Sandwich: Hard Boiled Eggs, Beans, Tuna, Cucumber, Lettuce, Olives, Anchovies, Rustic Bread	
<u>Provençale Flatbread</u>	18
Fresh Thyme, Goat Cheese, Arugula, Tomato, Basil, Olives	

ENTRÉES FOR TWO

<u>Provençale Chicken</u>	55
Caper, Citrus, Tapenade, Seasonal Vegetables, Sauce Supreme	
<u>Cassoulet Barigoule of Vegetables</u>	52
Fresh Garden Seasonal Vegetables, Cilantro, Thyme	
<u>Ovoka Farm Short Ribs</u>	65
Carrots, Potatoes, Onions, Garlic, Red Wine Reduction	

SPECIAL FOR TWO

<u>In Room Gourmet Repast</u>	165
Fresh Seasonal Salad, Thermos of House-Made Seasonal Soup, Cheese & Charcuterie, Two Gourmet Desserts, French Baguette, Bottle of Red or White Wine (Sommelier's Choice)	

DESSERT

<u>Crème Brûlée</u>	12
<u>Seasonal Galette</u>	10
<u>Fresh Baked Chocolate Chip Cookies</u> (6)	18

WINE

<u>Bottle of House Wine</u> (Red, White or Sparkling Rosé)	55
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Please inquire about our wine list with over 1,200 selections!

* MUST place your order no later than 5pm the Sunday before your reservation *

* An 18% room service charge will be added *