

LA TABLE

PROVENCALE

Le Plats à Partage

“Cooke’s Cocktail” Oysters on the Half Shell
Hibiscus Vinaigrette – MP

Pigs on a Clothesline

Local Bacon, Apple Bourbon Glaze, 4 Piece – 20
House Pickles, Grilled Bread 6 Piece – 24
**Brûléed tableside*

Housemade Bread with Flavored Butter – 12

Marinated Olives – 14

Provençale Pizza

Wild Mushroom & Caramelized Onion
Burgundy Truffle, Crèmeux de Brie – 26

Spiced Butternut

N’duja, Pickled Onions, Fresh Sage,
Goat Cheese Crumble, Fresh Greens – 22

Fromage

Local Virginia Charcuterie Board
Featuring Lomo, Chorizo Picante, Salami

Three Piece – 35 Five Piece – 55

Artisan Cheese GF Option Available

Selection of Artisan Cheese, Crostini,
Seasonal Jam, Marinated Niçoise Olives

Three Piece – 35 Five Piece – 55

Les Desserts

Café 14
Coffee Pannacotta, Sour Cream Cake,
Crème Fraîche Mousse, Espresso Crumble

Soufflé 14
Dark Chocolate, Anglaise
Please allow 20-minute baking time

Bomboloni 14
Pumpkin, Chocolate Dip

Crème Brûlée 14
Pawpaw, Walnuts

Half Dozen Chocolate Chip Cookies 14
*** Please allow 20-25 minute bake time***

Caviar

Royal Ossetra Caviar 135
Traditional Accoutrements, Crispy Feuille de Brick

Beau Joie, Brut Nature, Champagne, 195
N.V. Epernay

Les Petit Plats

Tempura Vegetables from the Garden 12
Baba Ghanoush

Escargot à la Parisienne 15
Garlic Butter, Persillade, Grilled Baguette

Cauliflower Fritter 14
Pickled Grapes, Hummus, Beurre Noisette,
Dried Apricots, Capers

Crispy Veal Sweetbread 18
Crème de Poireaux, Wild Mushrooms,
Brussel Petals

Boudin Blanc 16
Sautéed Apples, Calvados

Les Soupes et Salades

Salade Niçoise 16
Ahi Tuna, Baby Gem Lettuce, Farm Eggs, Tomato,
Olive, Cornichons, Dijonnaise

Roasted Brussels Sprout Fricasé 16
Smoke House Bacon, Sunchoke Guajillo Chile Puree,
Walnut Crumble, Fried Shallots

French Onion Soup 18
Crostini, Gruyère

Les Plats Principaux

*L’Auberge Burger - 10oz 24
Truffle Fries, Accoutrements, Gruyère

*L’Auberge Barbeque Burger - 10oz 26
Onion Ring, Housemade Bourbon BBQ Sauce,
Blue Stilton

New York Striploin 45
Roasted Cauliflower en Vadouvan, Curried Raisins,
Pickled Grapes, Brûléed Figs

Risotto Blanco a l’Ail 32
Cocoa Nibs, Vin Rouge, Burgundy Truffle, Sage

Bouillabaisse 54
New England Lobster, Mussels, Salmon,
Grilled Bread, Saffron, Rouille

Berbere Spice Roasted Colorado Lamb Rack 42
Fricasé of Warm Legumes, Smoked Potato Purée,
Brûléed Figs, Pickled Grapes

*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 ◊ I3630 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

Terra di Siena- Amelia Court House, VA

Martin's Farm- The Plains, VA

David Lay Produce- Stephens City, VA

Firefly Farms- Accident, MD

Meadowbrook Farms- Huntly, VA

Whippoorwill Farm- Washington, VA

