



L'AUBERGE  
PROVENÇALE

## *Four Course Menu*

### *Extravagant Beginning*

Golden Ossetra Caviar 30g – Traditional Accoutrements, Warm Blini – 175  
Beau Joie, Brut Nature, Champagne, N.V. Épernay -195

- First Course -

#### Tuna Tartare

*Crispy Feuille de Brick, Fine Herbs, Aji Dulce Aioli*

#### Oysters on the Half Shell

*Champagne Mignonette*

#### Salade Verte

*Mix of Artisan Lettuce, Tarragon, Chives, Parsley, Shaved Radish,  
Pickled Shallots, Lemon Dijon Vinaigrette, Garlic Croutons*



- Second Course -

#### Escargot à la Parisienne

*Garlic Butter Persillade, Grilled Baguette*

#### Roasted Eggplant Croquette

*Crème Fraîche, Fine Herbs, Boquerones, Sauce Provençale*

#### French Onion Soup

*Brioche Crostini, Gruyère*



- Third Course -

#### Black Angus Ribeye

*Rooted Celeriac, Chanterelles, Bordelaise*

#### Wild Mushroom Ragu

*Chanterelles, San Marzano Tomato, Pecorino, Risotto*

#### Moule Frites

*Leeks, Garlic, Chorizo, Fine Herbs, House Cut Frites*



- Dessert -

#### St. Angel Triple Cream Brie

*Fresh Figs, Rosemary Sablé*

#### Dark Chocolate & VA Peanut Mousse

*Dulce de Leche, TCHO Gelato*

#### Crème Brûlée

Excludes Tax & Gratuity

\*Consumption of raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase risk of food-borne illness.

La Table Provençale at L'Auberge Provençale ♦ 13630 Lord Fairfax Highway ♦ White Post, Virginia 22620