

SUBJECT TO REVISION



Valentine's Day 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 -

Citrus Cured Hamachi

Torched Tangerine, Crispy Leeks, Ají Dulce Compôte

Salade Verte

Little Gem Lettuce, Fine Herbs, Garlic Croutons, Confit, Pickled Shallots

Wagyu Beef Tartare

Dijonnaise, Fresh Truffle, Cornichons



- Second Course -

French Onion Soup

Brioche Crostini, Gruyère

Duck Pork

Foie Gras Terrine

Lobster Tortellini

Fine Herbs



- Third Course -

Roasted Turbot

Parsnip, Coriander Pistou, Sauce Vin Blanc

Wild Mushroom Risotto

Mascarpone, Cocoa Nibs, Pickled Shallots, Fresh Truffle

Rohan Duck à la Press

Sweet Tea Gastrique, Carrot-Citrus-Fennel Slaw, Confit Duck Rilette



- Dessert -

Coconut & Vanilla Panna Cotta

Toasted Walnut, Persimmon

Dark Chocolate

Rosemary, Pine Nut, Sea Salt

Triple Crème Bric

Olive Oil Cake, Figs, Caramel

Executive Chef Stephen Burke | \$165 Per Person Excluding 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