



L'AUBERGE  
PROVENÇALE

**IN ROOM DINNER MENU**  
*(MONDAYS AND TUESDAYS ONLY\*)*

**LIGHT FARE**

<b><u>Artisan Cheese</u></b>	35 (3 piece)
Selection of Local Artisan Cheese, Crostini, Seasonal Jam, Marinated Olives	55 (5 piece)
<b><u>Charcuterie</u></b>	35 (For two)
Terrine, Prosciutto, Smoked Duck, Salami, Accoutrements, Crostini	55 (For four)
<b><u>Garden Salad</u></b>	16
Seasonal Vegetables	
<b><u>Salmon Rillettes</u></b>	18
Served with Sliced Baguette	
<b><u>Fromage Blanc Spread</u></b>	16
Chervil, Parsley, Garlic, Sliced Baguette	
<b><u>Escargot a l'Ail</u></b>	15
Grilled Baguette	
<b><u>Pan Bagnat</u></b>	18
Niçoise Salad as a Sandwich: Hard Boiled Eggs, Beans, Tuna, Cucumber, Lettuce, Olives, Anchovies, Rustic Bread	
<b><u>Provençale Flatbread</u></b>	18
Fresh Thyme, Goat Cheese, Arugula, Tomato, Basil, Olives	

**ENTRÉES FOR TWO**

<b><u>Chicken Chasseur</u></b>	55
Baby Carrots, Wild Mushrooms, Sauce Chasseur	
<b><u>Cassoulet Barigoule of Vegetables</u></b>	52
Fresh Garden Seasonal Vegetables, Cilantro, Thyme	
<b><u>Beef Bourguignon</u></b>	65
Carrots, Potatoes, Onions, Garlic, Red Wine Reduction	

**SPECIAL FOR TWO**

<b><u>In Room Gourmet Repast</u></b>	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**

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

**WINE**

<b><u>Bottle of Wine</u></b> (Red, White or Sparkling Rosé)	58
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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 \*