



## L'AUBERGE PROVENÇALE CHEF'S PRIX FIXE MENU

### Citrus Cured Hamachi

Torched Tangerine, Ahí Dulce Compôte, Endives

### Salade Verte

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

### Tuna Tartare

Brunoise of Pineapple Jalapeño, Avocado, Shallot, Calamansi Sorbet, Crispy Feuille de Brick

### Royal Daurenki Caviar Course

Smoked Yukon Potato Mousseline, Chive Oil, Crispy "Chips"

**30 Supplement**

### Wild Mushroom Tartlet

Pear, Hazelnut, Fresh Winter Truffle

### Lobster Tortellini & Sweetbreads en Blanquette

Braised Cippolini

### Duck Tasting Flight

Smoked Duck Breast Pastrami, Pâté de Campagne, Seared Foie Gras

### Grilled Duo of Asparagus

Crispy Poached Egg, Garlic Gremolata, Smoked Trout Roe

### Crispy Striped Bass

Vermouth, Dill, Potato, Caviar

### Handmade Garganelli Parisienne

Sauce Provencale, Tomato Concasse, Roasted Red Bell Pepper, Fresh Truffle

### Roasted "Spring Lamb"

Roasted Carrots, Fresh Greens, Crème Fraiche, Berbere Spiced Sausage, Roasted Bone Jus

### Caramelized Celeriac Dauphinoise

Whipped Goat Cheese, Black Olive Caramel

### Smoked Whiffletree Farms Chicken Pithivier

Confit Leeks, Wild Mushrooms, Truffled Sauce Suprême

### \*Black Angus Fillet au Poivre

Celeriac Purée, Wild Mushrooms, Sauce Bordelaise

### Spiced Apple Pavlova

Buffalo Trace Bourbon Caramel, Split Vanilla Bean Ice Cream

### Dark Chocolate Tart

Rosemary Anglaise, Pine Nut Tuile

### Tarte au Citron

Crème Chantilly, Confit Citrus Supreme

### Caramel Crème Brûlée

Dulce de Leche, Crème Chantilly

### Saint Angel Triple Crème Brie

Parsley Pistachio Pistou, Aged Sherry Vin, EVOO Cake

*Indulge in a personalized culinary experience by selecting four, five or six courses from our curated seasonal menu.  
For a harmonious dining experience, Chef's prix fixe menus are created for your full table enjoyment.*

Four Course- 145 | Five Course- 160 | Six Course- 175

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

\*\* Please inform your server of any allergies \*\*



L'AUBERGE PROVENÇALE  
CHEF'S SIX COURSE TASTING MENU  
*OPTIONAL WINE PAIRINGS*

*Extravagant Beginning*

Golden Ossetra Caviar 30g – Traditional Accoutrements, Warm Blini – 175  
Roland Champion Grand Cru Blanc de Blancs 2015 – 105

Amuse Bouche

Citrus Cured Hamachi

Torched Tangerine, Ahí Dulce Compôte, Endives  
*Sake, Aizu Chushou Tokubetsu Honjozo, Tsurumoe Shuzo*

Grilled Duo of Asparagus

Crispy Poached Egg, Garlic Gremolata, Smoked Trout Roe  
*Champagne, Beau Joie, Brut, Epernay*

Crispy Striped Bass

Vermouth, Dill, Potato, Caviar  
*Meursault, Vieilles Vignes, Pernot Belicard, 2018*

Smoked Whiffletree Farms Chicken Pithivier

Confit Leeks, Wild Mushrooms, Truffled Sauce Suprême  
*Chianti Classico, Riserva, Castello di Volpaia, 2017*

Roasted "Spring Lamb"

Roasted Carrots, Fresh Greens, Crème Fraîche, Berbere Spiced Sausage, Roasted Bone Jus  
*Bordeaux, Chateau Bellevue, 2016*

Dark Chocolate Tart

Rosemary Anglaise, Pine Nut Tuile  
*Banyuls, Pomme du mas Blanc*

Mignardise

MENU 195 | PAIRING 135

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**Executive Chef Stephen Burke | Sommelier Christian Borel**

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