



Easter Four Course Menu



First Course

Watercress & Crab Salade

Radish, Fennel, Ancho Chili Dressing

Salade Gourmande

Endives, Tuna, Cured Foie Gras, Fresh Truffle

Grilled Duo of Asparagus

Egg Yolk, Smoked Trout Roe, Champagne Sabayon



Second Course

Crispy Pork Belly

Ramp Pistou, Sunny Side Up Quail Egg, Potato Pavé

Crispy Potato Galettes

Cippolini Onion Gratinee, Bleu de Bourgogne, Fresh Greens

Butternut Squash Crisp

Kale, Fresh Thyme, Brioche Bread Crumbs

Provençale Spring Cassoulet

White Beans, Sausage Duck Confit Casserole



Third Course

Spring Green Bucatini

Pecorino-Sweet Pea Pistou, Fresh Truffles, Pecorino Espuma

Steamed Rockfish

Grilled Asparagus, Turnips, PEI Mussels, Sauce Bouillabaisse

Roasted Lamb Rack

Fava Bean Hummus, Berbere Spiced Sausage, Castelvetrano Jus, Peas, Mint

Butter Poached Lobster

Garden Peas, Ginger Braised Bok Choy



Dessert

Dark Chocolate Soufflé

Rosemary Anglaise

Apricot Crumble Tarte

Vanilla Bean Ice Cream

Paris Brest

Almond

Spring Almond "Hedgehog" Tarte



Four Course Menu ? per person ~ Service Non Compris

Chef Stephen Burke | Sommelier Christian Borel

◇ L'AUBERGE PROVENÇALE ◇

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