



Easter Menu Prix Fixe



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



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



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



Dark Chocolate Soufflé

Rosemary Anglaise

Apricot Crumble Tarte

Vanilla Bean Ice Cream

Paris Brest

Almond

Spring Almond “Hedgehog” Tarte

*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



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.



L'AUBERGE PROVENÇALE
EASTER 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

Carpaccio of Blue Fin Tuna Tartare

Orange-Fennel Tapanade, Crispy Egg Yolk Confit, Toasted Brioche, Roasted Red Peppers

Fricasé of Spring Peas & Carrots

Butter Poached Lobster en Blanquette, Salade of Pea Shoots, Pommes Maxim

Poached Hudson Valley Foie Gras

Quatre Épice Gaufrei, Crème Fraiche, Pickled Rhubarb

Ris de Veau en Crepinette

Whole Grain Mustard, Melted Leeks, Garden Radish, Fennel, Sauce Cointreau

Roasted Quail Farci et Truffle

Asparagus, Braised Pearl Onions, Potato Pavé, Sauce Supreme

Cheese

Blueberries, Fromage Blanc, Wild Flower Honey

Roasted Strawberry Paris Brest

Telicherry Gelato, Toasted Almonds, Praline Crème Fraiche

Mignardise

MENU 195

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Executive Chef Stephen Burke | Sommelier Christian Borel

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** Please inform your server of any allergies **