

# LA TABLE

---

## PROVENCALE

### Caviar

Royal Ossetra Caviar	175
Traditional Accoutrements, Blini	
Beau Joie, Champagne, N.V Épernay	165

### Provençale Pizza

#### Printanière – 21

Garlic Confit Brussels, Leeks, Roasted Mushrooms,  
Shallots, Spiced Goat Cheese, BP Honey, Maldon

**Add Fresh Wild Morels – 12**

### Fromage

#### Local Virginia Charcuterie Board

Featuring Selections of Cured Meats

Three Piece – 35      Five Piece – 55

#### Artisan Cheese GF Option Available

Selection of Artisan Cheese, Crostini,  
Seasonal Jam, Marinated Niçoise Olives

Three Piece – 35      Five Piece – 55

### Les Plats D'Accompagnement

Potato Wedges	15
Shallots, Fine Herbs	
Grilled Asparagus	16
Lemon Sabayon	
Baby Carrots Roasted in Duck Fat	15
Garlic Aioli	
Brown Butter Sautéed Local Morels	12
Flaky Salt, Thyme	
Selection of House Breads and Butters	10

### Les Desserts

Profiteroles	16
Housemade Chocolate Sauce	
Chocolate	16
Gateau Opera Cake, Chassis, Rose Anglaise	
Crème Brûlée	16
Pearl Tapioca Tropical Fruit Salade	14
Swiss Meringue, Coconut	

### Les Petit Plats

Raspberry Point Oysters on the Half Shell	MP
Bloody Mary Mignonette	
Pigs on a Clothesline	
Local Bacon, Apple Bourbon Glaze,	4 Piece – 20
House Pickles, Grilled Bread	6 Piece – 24
<i>*Brûléed tableside</i>	
Escargot à la Parisienne	12
Garlic Butter, Persillade, Grilled Bread	
Salad Printanière	18
Golden Beets, Glazed Walnuts, English Peas, Herbed Ricotta	
Steamed PEI Mussels	18
White Wine, Cucumber, Dill, Frisée	
Citrus Cured Hamachi	20
Roasted Red Pepper, Cucumber Gazpacho	
Clams Casino	17
Half Dozen "Deviled Clams," Bacon, Garlic, Bread Crumbs, White Wine	

### Les Plats Principaux

*L'Auberge Burger - 10oz	26
Hand-Cut Truffle Fries, Accoutrements, Gruyère	
Salade Niçoise	26
Chopped Egg, Tuna, Poppyseed Vinaigrette, Asparagus, Tomato, Fingerling Potatoes	
Parisienne Gnocchi	40
Garlic Cremeux, Pickled Ramps, Wild Morels	
<b>Add Fresh Lobster – 18</b>	
Petit Filet Mignon	40
House Cut French Fries, Chimichurri	
Norwegian Salmon	40
Champagne Sabayon, Grilled Lettuce, Spring Vegetables	
Roasted Colorado Lamb	46
Potato Dauphinoise, Crème Fraîche, Fresh Mint, Fiddlehead Ferns, Pickled Eggplant	
Dry Aged Rohan Duck	40
Celeriac, Sauce Bigarade	



Thank you to our local farms for bringing us the  
best and freshest ingredients!

Whiffletree Farm- Warrenton, VA

Ovoka Farm- Paris, VA

Virginia Truffle- Rixeyville, VA

Baker's Farm- Mt. Jackson, VA

Terra di Siena- Amelia Court House, VA

Martin's Farm- The Plains, VA

David Lay Produce- Stephens City, VA

Firefly Farms- Accident, MD

Meadowbrook Farms- Huntly, VA

