



L' AUBERGE PROVENÇALE CHEF'S PRIX FIXE MENU

Extravagant Beginning

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

Raspberry Point Oysters on the Half Shell
Bloody Mary Mignonette

Seared Scallops
Salsa Romesco, Apples, Fennel

Citrus Cured Hamachi
Roasted Red Pepper, Cucumber Gazpacho

Garden Salad Printanière
Glazed Walnuts, English Peas, Herbed Ricotta

Parisienne Gnocchi
Garlic Cremeux, Pickled Ramps, Wild Morels

Steamed PEI Mussels
White Wine, Cucumber, Dill, Frisée, Arugula

Triple Cream Brie Vol-au-Vent
Country Ham, Wild Mushrooms

Roasted Brussels Sprouts
Red Wine Vinaigrette, Caramelized Onions, Bleu de Bourgogne

Provençale Cassoulet
Duck Confit, Sausage, Fine Herbs, Cranberry Beans

Norwegian Salmon
Champagne Sabayon, Grilled Lettuce, Spring Vegetables

Dry Aged Rohan Duck
Celeriac, Sauce Bigarade

Steak au Poivre
Potato Wedges, Pickled Eggplant, Red Wine Jus

Roasted Colorado Lamb
Potato Dauphinoise, Crème Fraîche, Fresh Mint, Fiddlehead Ferns, Pickled Eggplant

Crème Brûlée
Dulce de Leche

Chocolate
Gateau Opera Cake, Chassis, Rose Anglaise

Tropical Meringue
Swiss Meringue, Coconut

*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



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
Roasted Red Peppers
Grüner Veltliner, Leindl, Seeberg, 2016

Scallops

Granny Smith Apples, Bronze Fennel, Golden Ossetra Caviar
Sauvignon Blanc, Glen Manor Vineyards, 2021

Parisienne Gnocchi

Wild Morels, Garlic Cremeux, Fresh English Peas
Fleurie, g. Descombes, 2020

Dry Aged Rohan Duck

Celeriac, Sauce Bigarade
Keermont Merlot Blend, Stellenbosch, 2011

Roasted Colorado Lamb

Potato Dauphinoise, Crème Fraîche, Fresh Mint, Fiddlehead Ferns, Pickled Eggplant
Château Falfas, 'Le Chevalier', 2015

Tropical Meringue

Swiss Meringue, Coconut
Late Harvest Riesling, Nelson, 'Sweet Agnes', Seifried, New Zealand, 2013

Mignardise

MENU 195 | PAIRING 135

For a harmonious dining experience, Chef's prix fixe menus are created for your full table enjoyment.

Executive Chef Stephen Burke | Sommelier Christian Borel

*Consumption of raw or undercooked meat, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness.
** Please inform your server of any allergies **