

# LA TABLE

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## PROVENCALE

### Caviar

Russian Ossetra Caviar 175  
Traditional Accoutrements, Blini

### Provençale Pizza

22  
Wild Mushrooms, Bacon, Confit Tomato, Pickled Onions, Jarlsberg Cheese, Garlic Leek Cream

### Assiettes Partagées

Local Virginia Charcuterie Board  
Featuring Selections of Cured Meats & Seasonal Accoutrement

38

Artisan Cheese *GF Option Available*  
Selection of Artisan Cheese, Crostini, Seasonal Jam, Marinated Niçoise Olives

38

### Les Plats D'Accompagnement

Glazed Brussel Sprouts 15  
Leeks, Garlic, Red Pepper Flakes

Selection of House Breads and Butters 10

### Les Desserts

Chocolate Soufflé 16  
Rose Anglaise  
*Please Allow 15 Minutes for Service*

Sorbet Flight 16  
Mango, White Peach, Apricot, Strawberry Basil

Apple Crisp 16  
Caramel Sauce, Vanilla Ice Cream

Crème Brûlée 16  
White Chocolate & Lavendar

House Made Chocolate Chip Cookies 16  
Half Dozen  
*Please Allow 15 Minutes for Service*

### Les Petit Plats

Chilled Shrimp 28  
Lemon, Horseradish Tomato Purée

Pigs on a Clothesline  
Local Bacon, Apple Bourbon Glaze, 4 Piece – 20  
House Pickles, Grilled Bread 6 Piece – 24  
*\*Brûléed tableside*

Seared Foie Gras 32  
Spring Onion Bread Pudding, Juniper Coulis, Plum Jam, Truffle Peanuts

Escargot à la Parisienne 18  
Garlic Butter, Persillade, Grilled Bread

The Garden 20  
Local Vegetable Confit, Heirloom Tomato, Spaghetti Squash, Basil

### Les Soup et Salades

Summer Greens Salad 22  
Peaches, Cucumber, Red Onion, Garden Basil, Poppy Seed Dressing, Cherry Tomatoes, Croutons

Salade Niçoise 22  
Chopped Egg, Tuna, Poppyseed Vinaigrette, Green Beans, Tomato, Fingerling Potatoes, Orange

Heirloom Tomato Salad 20  
Local Feta, Pesto, Red Onion, Arugula

Summer Squash Soup 20  
Chili Oil

### Les Plats Principaux

Glazed Parisienne Gnocchi 48  
Wild Mushroom, Tomato, Shaved Truffles

\*L'Auberge Burger - 10oz 26  
Hand-Cut Truffle Fries, Accoutrements, Gruyère

Seared Venison 58  
Crispy Potato, Poached Egg, Beets, Tomatoes, Venison Jus

Grilled Chicken 35  
Whiffletree Chicken Roulade, Tomato Cucumber Salad, Basil Pesto, Smoked Fries

The Local 39  
Virginia Scallops, Seasonal Vegetables, Spinach, Lemon Thyme Broth

### Supplements

Seared Foie Gras – 3oz 25  
Shaved Black Truffle – 1oz 35



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

