



L'AUBERGE PROVENÇALE

CHEF'S PRIX FIXE MENU

Extravagant Beginning

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

FIRST COURSE

Summer Squash Soup
Chili Oil

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

SECOND COURSE

Heirloom Tomato Salad
Local Feta, Basil, Red Onion

Maryland Softshell Crab
Heirloom Tomato, Arugula, Sherry, Saffron Aioli

THIRD COURSE

Surf & Turf
Pan Seared Branzino, Striploin, Green Beans, Tomato, Truffle Butter Sauce

Summer Vegetable Mélange
Garden Vegetable Hash, Fennel, Spaghetti Squash, Basil Oil

Duo of Baker's Pork
Boneless Chop, Pork Belly, Apple Coulis, Fig Compote

DESSERT

Chocolate Torte
Caramelized Pecan, Phyllo, Chai Vanilla Ice Cream

Mango Cheesecake
Tropical Fruit Salad, Mango Sorbet

Black Currant Panna Cotta
Hibiscus-Lychee Soup, Coconut Sorbet

Supplements

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

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

FOUR COURSE 145*
*SERVICE NON COMPRIS



L'AUBERGE PROVENÇALE
CHEF'S SIX COURSE TASTING MENU
OPTIONAL WINE PAIRINGS

Extravagant Beginning

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

Amuse Bouche

Fluke Sashimi

Marinated Cucumber, Garden Peppers, Soy, Yuzu Marmalade
Sylvaner, Domaine Weinbach, 2018

Maine Lobster Bisque

Lobster Salad, Cognac, Herbs
Chardonnay, Sonoma Coast, Ferren, 2020

Pacific Halibut

Garlic & Leek Cremeux, Wild Mushrooms, Shaved Truffle
Riesling, Henschke, 'Julius,' Eden Valley, 2019

Pan Seared Quail Breast

Local Sweet Corn Grits, Foie Gras Butter, Virginia Peanuts
Rioja Reserva, Cune, 2014

Peppered Venison Tenderloin

Spaghetti Squash, Baby Turnips, Green Beans, Blueberry Reduction
Cabernet Sauvignon, Volker Eisele, Napa, 2015

Peach Pavlova

Peach Ice Cream, Anglaise Compressed Peaches
Zeltinger Sonnenuhr, Beerenauslese, Alte Reben, 2020

Mignardise

Supplements

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

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*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 **

MENU 195 * | PAIRING 135*

**SERVICE NON COMPRIS*