



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

PREMIER COURS

Cauliflower Leek Soup

Parmesan

Foie Gras Crème Brûlée

Seared Foie, Truffle Nuts, Raisin Gastrique

DEUXIÈME COURS

Autumn Root Salad

Jicama, Rutabaga, Beet Chips, Maple Fig Dressing

Tuna Tartare

Calabrian Chili Paste, Mint, Lemon, Onion, Sourdough Tuile

TROISIÈME COURS

Wagyu Round – 4oz

Chimichurri, Joël Robuchon Potatoes

Seared Salmon

Herbed Couscous, Broccoli Florets, Tarragon Beurre Blanc

Honey Garlic Pork

Sunchoke Chips, Bone Marrow Custard

DESSERT

Chocolate Soufflé

Crème Anglaise

Apple Rose Tart

Cardamon Ice Cream

Pawpaw Cream Pie

Meringue, Pineapple Sherbet

Supplements – Add to Any Dish

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