



Chef's Thanksgiving Tasting Menu

23 November 2023

« Extravagant Beginning »

Caviar – Traditional Accoutrements, Warm Blini – 135

Amuse

Chilled Scallops

Sea Urchin, Finger Lime, Yuzu-Kosho, Daikon
(Wine Pairing)

Turbot

Lemongrass, Coconut, Curry Leaf, Romanesco
(Wine Pairing)

Velouté of French Chestnuts

Poached Egg, Parmigiano Espuma, Tuile
(Wine Pairing)

Slow Roasted Whiffletree Farm Turkey

Brussel Sprouts, Butternut Squash Purée, Savory Bread Pudding, Roasted Jus, Cranberry Compôte
(Wine Pairing)

Beef Striploin

Purée of Confit Celeriac, Radicchio Chioggia, Matsutake, Braised Beef Croquette, Sauce Périgueux
Add Shaved Black Truffle - 35
(Wine Pairing)

“Cheesecake”

Fig, Sicilian Pistachio, Honey, Cardamom
(Wine Pairing)

Caramelized Brioche

Orange Blossom, Almond
(Wine Pairing)

L'Auberge Provençale – 13630 Lord Fairfax Hwy – White Post VA
175 Per Person ~ Service Non Compris ~ Wine Pairing 155 Per Person

*Consumption of raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase risk of food-borne illness.