

LA TABLE

PROVENCALE

Caviar

Royal Ossetra Caviar 175
Traditional Accoutrements, Blini

Assiettes Partagées

Housemade Charcuterie

Pistachio Pâté Grand-Mère, Duck Liver Mousse,
Prosciutto, Guinea Hen & Wild Mushroom Pressé,
Seasonal Accoutrement

38

Artisan Cheese GF Option Available

Selection of Artisan Cheese, Crostini,
Seasonal Jam, Marinated Niçoise Olives

38

Les Petit Plats

Truffle Fries 13
Parmesan, Garlic Aioli

Heirloom Carrots 14
Moroccan Spices, Nasturtium

Morels 19
Fennel, Cream, Herbs

Les Desserts

Date Cake 17
Caramel Banana, Mint, Rum Ice Cream

Dark Chocolate Tart 18
Sea Salt, Vanilla Bean Ice Cream

Coconut Panna Cotta 16
Cashew, Lychee Gel, Pineapple

Vanilla Bean Crème Brûlée 16

Selection of House Breads and Butters 10

Les Premier Plats

Pigs on a Clothesline

Local Bacon, Apple Bourbon Glaze, 4 Piece – 20
House Pickles, Grilled Bread 6 Piece – 24
**Brûléed tableside*

Chilled Oysters MP
Salsify & Champagne Sauce, Chervil

Seared Foie Gras 26
Cornbread, Kumquats, Sauce Bigarade

Lobster Cannelloni 22
Squid Ink, Sauce Américaine, Fennel

Sunchoke Soup 17
Beets, Tarragon, Crème Fraîche

Belgian Endive Salade 16
Red Wine Apple, Walnut, Bleu d'Auvergne

Les Plats Principaux

Charred Cabbage 31
Daikon, Black Trumpet-Chili Condiment,
Toasted Sesame

***L'Auberge Burger - 10oz** 26
Hand-Cut Frites, Raclette, Accoutrements

***Parmentier of Beef** 39
Yellowfoot Mushrooms, Pomme Purée,
Mushroom Bordelaise

Seared Scallops 39
Cauliflower, Pomegranate, Black Trumpet Mushrooms

Seared Halibut 38
Baby Fennel, Sauce Ravigote, Celeriac

Supplements

Seared Foie Gras* 25
**Can be added to any dish*

Périgord Black Truffle – 10gr 35
**Can be added to any dish*

