



Valentine's Chef's Tasting Menu

« Extravagant Beginning »

Russian Royal Ossetra Caviar – Traditional Accoutrements, Warm Blini – 175
L'Auberge Special Selection – Champagne, Billecart Salmon, Brut Reserve – 125

Amuse Bouche
Kohlrabi Dumpling
Crab, Ginger, Cilantro

Mushroom Tartare
Cured Egg Yolk, Fines Herbes, Porcini Cracker
Pinot Noir, Domaine de Beudon, Valais, 2017

Artichoke
Poached Egg, Prosciutto, Parmigiano Velouté
Supplement Shaved Périgord Black Truffle - 35
Blanc de Noir, Fiddlehead Cellars, 728 Bubbles

Lobster Cannelloni
Squid Ink, Fennel, Sauce Américaine
Domaine Leflaive, Bourgogne Blanc, 2021

Duet of French Veal
Loin, Sweetbread Roulade, Wild Mushrooms, Parsnip, Maderia Jus
Pomerol, Château Thibaud-Maillet, 2019

Slow Cooked Pineapple
Coconut, Black Sesame, Lime
Raepheus, Glen Manor, 2019

Chocolate Ganache
Ruby Couverture, Raspberry Sorbet
Recioto Della Valpolicella, Classico, Ca' le Bionda, 2015

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

Executive Chef Alex Sakelakos | Sommelier Christian Borel

L'Auberge Provençale – 13630 Lord Fairfax Hwy – White Post VA
195 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.