



L'AUBERGE
PROVENÇALE

Chef's Prix Fixe Menu

« *Extravagant Beginning* »

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

Amuse Bouche

First Course

Choice

Smoked Spanish Mackerel
Bottarga, Horseradish, Dill, Fennel Pollen Cracker

Baby Beets
Bleu d'Auvergne, Walnut, Mâché

Second Course

Choice

Potato Gnocchi
Favas, Morels, Black Truffle

Heirloom Carrot Soup
Black Rice, Chervil

Third Course

Choice

Seared Foie Gras
Cornbread, Kumquat, Sauce Bigarade

White Asparagus
Morel Ragout, Confit Egg Yolk, Wild Green Garlic

Fourth Course

Choice

Red Snapper
Tom Yum, Kaffir Lime, Mussel

Rohan Duck Breast
Baby Fennel, Szechuan Peppercorn, Rhubarb Agredeaux

Dessert

Choice

Cheesecake
Blood Orange, Sicilian Pistachio

Almond Cake
Rosemary, Crème Fraîche, Orange, Olive Oil

Wine Pairings

First Course

*Sauvignon Blanc, Trincherro, Mary's
Vineyard, Napa, 2019*

*Riesling Roche Calcaire, Zind
Humbrecht, 2019*

Second Course

Copertino Riserva, C.S.C., 2011

Viognier, Veritas, 2022

Third Course

Sauternes, Chateau Hallet, 2020

*Muscat, Domaine Weinbach,
Alsace, 2020*

Fourth Course

*Bourgogne Blanc, Domaine Leflaive,
2021*

*Chateauneuf-du-Pape, Le Serre des
Mourres, 2019*

Fourth Course

Moscato d'Asti, Rinaldi

*Muscat de Beaumes-de-Venise,
Bernardins, 2021*

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

L'Auberge Provençale – Prix Menu 165 Per Person – Wine Pairing 135 Per Person – Service Non Compris

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