L'AUBERGE PROVENÇALE

SUBJECT TO REVISION

Truffle Tasting Menu

Featured 18-22 November 2026

First Course

White Alba Truffle (Tuber Magnatum Pico, Italy)
Maine Jonah Crab Roulade
Celeriac, Ossetra Caviar, Asian Pear, Fines Herbes
Champagne Blanc de Blanc Grand Cru Special Club, 2018

Second Course

Garlic Truffle (Tuber Macrosporum, Serbia)
Pommes Rosti
Mushroom Duxelle, Egg Yolk Jam, Porcini Espuma
Meursault Pernot Belicard, Vielles Vignes, 2018

Third Course

Burgundy Truffle (Tuber Uncinatum, France)
Risotto d'Automne
Pumpkin, Duck Ragout, Chestnut
Barbaresco Riserva, 10 Anni, Elio Filippino, 2015

Fourth Course

Winter Périgueux Truffle (Tuber Melanosporum, France)
Duet of Venison
Sunchoke, Burnt Apple, Chicory, Sauce Périgueux
Côte Rôtie, Guy Bernard, 2019

Fifth Course

White Alba Truffle (Tuber Magnatum Pico, Italy)
Dessert "Blanc"
Tahitian Vanilla, White Chocolate, Parsnip, Mascarpone
Riesling Auslese, JJ Prum, Wehlener Sonnenuhr, 2015

Executive Chef Alex Sakelakos | Sommelier Christian Borel | Pastry Chef Mykel Winterstine
L'Auberge Provençale – 13630 Lord Fairfax Hwy – White Post VA
Menu 295 per person, service non compris | Wine Pairing 165 per person

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