SUBJECT TO REVISION

L'AUBERGE PROVENÇALE

Virginia Wine Month Menu

Featured 7-11 October 2026

First Course

Local Oysters Gratinée

Blue Crab, Champagne Crème, Parmigiano Breadcrumbs

Heathen Wines, Sparkling, Blanc de Cabernet Franc

Second Course

Croissant Tartlet

Chilly Hollow Farm Roasted Figs, George's Mill Bleu Cheese, Virginia Ham, Frisée

Viognier, Veritas, 2024

Third Course

Ovoka Farms Wagyu Striploin

Pommes Mousseline, Roasted Maitake, Sauce Bordelaise

Barboursville, Bordeaux Blend, Octagon, 2018

Fourth Course

Pawpaw Namelaka

Virginia Peanut Shortcrust, Mint, Lime

Late Harvest Petit Manseng, Linden

Executive Chef Alex Sakelakos | Sommelier Christian Borel

225 per person excluding tax and gratuity

L'Auberge Provençale Inn & Restaurant – White Post VA

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