L'AUBERGE PROVENÇALE

Chef's Tasting Menu

« Extravagant Beginning »
Russian Royal Ossetra Caviar – Traditional Accoutrements, Warm Blini (D, E, G) – 185
Champagne, Vrain-Ange, Brut – 120
Pigs on a Clothesline (G) – 4 pieces 22 – 6 pieces 28

Scallop Crudo* (D, SF)
Daikon, Squash, Uni Espuma, Black Rice Cracker
Grasevina, Erdut, Croatia, 2025

Glazed Heirloom Pumpkin (G, P, S, SB)
Yellow Curry, Peanut Chili Crisp, Brussels
Rainwater Madeira, Miles, Tinta Negra, Portugal

Prosciutto Wrapped Monkfish (D, F)
Shaved Brussels, Beurre Rouge
Sancerre Rouge, Jean Reverdy, "Les Villots," 2022

Sautéed Venison Loin* (D, T)
Chestnut, Rapini, Juniper Jus
Château Duluc de Branaire-Ducru, Saint Julien, 2016

Chocolate (D, E, G, T)
Pear Compôte, Butter Walnut Ice Cream
Donnafugata, "Ben Ryé," Passito di Pantelleria, 2022

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

Executive Chef Alex Sakelakos | Sommelier Christian Borel | Pastry Chef Mykel Winterstine
L'Auberge Provençale – 13630 Lord Fairfax Hwy – White Post VA
185 Per Person ~ Service Non Compris ~ Sommelier French Selection Wine Pairing 165

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

Allergens: Dairy (D) Egg (E) Fish (F) Gluten (G) Peanut (P) Sesame (S) Soybean (SB) Shellfish (SF) Treenut (T)