Four Course & À la Carte Menu

Four Courses - 165
Includes Breadbasket

À la Carte
Each Item Can Be Purchased Individually

Extravagant Beginnings

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

Housemade Breadbasket (D, E, G) - 18
Cultured Butter, Accoutrements

L'Entrée~ Appetizer

Choice

Warm Frisée Salade* (E, G) - 29
Kale, Poached Egg, Bacon Lardons, Mustard Vinaigrette

Scallop Crudo* (SF) - 34
Fennel, Green Apple, Radish, Tarragon

Roasted Vegetable Consommé (D, E, G) - 32
Kale & Ricotta Dumpling, Chanterelles, Pumpkin Seed Oil

Beet Terrine (E, G) - 32
Horseradish Ice Cream, Balsamico, Whole-Grain Tuile

Le Deuxieme Suite~ Second Course

Choice

Glazed Heirloom Pumpkin (G, P, S, SB) - 34
Yellow Curry, Peanut Chili Crisp, Brussels

Foie Gras & Chicken Liver Mousse* (E, D, G) - 39
Quince Marmalade, Sweet Potato Waffle

Venison Tartare* (D, E) - 38
Sunchoke, Kale, Black Truffle

Steamed Halibut (F, SB) - 38
Ginger, Scallion, Pickled Chili, Soy Broth

Le Plat Principal~ Main Course

Choice

Braised Chicken Thigh Farci (D) - 64
Caramelized Cauliflower, Cauliflower Mushrooms, Sauce Forestiere

Potato Gnocchi (D, E, G, T) - 62
Walnut, Pear, Sage Crème, Bleu Cheese

Provençale Seafood Ragout (D, F, SF) - 69
Monkfish, Spot Prawns, Mussels, Artichoke, Green Olive

Seared Beef Striploin* (D) - 77
Pommes Rosti, Wild Mushrooms, Broccoli, Truffle Jus
Supplement~6

Les Desserts

Choice - 25

Pumpkin Torte (D, E, G, T)
Almond Jocande, Whipped Cream Cheese, Pumpkin Ice Cream

Brown Butter Apple Tart (D, E, G)
Quince Caramel, Vanilla Bean Ice Cream

Green Apple Sorbet (D, E, G)
Chantilly, Spiced Cookie

Chocolate Basque Cheesecake* (D, E, G)
Orange Curd, Sherbert

Executive Chef Alex Sakelakos | Pastry Chef Mykel Winterstine
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.

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