

Auberge du Soleil

First Course

Hamachi Sashimi, Tangerines, Soy Tapioca, Mizuna
Roasted Chestnut Soup, Truffle Cream, Brioche, Pâté Foie Blond
Pan Seared Foie Gras, Poached Pears, Pain Perdu, Cider Jus
Poached Maine Lobster, Avocado, Mango, Vanilla, Watercress

Second Course

Sautéed Skate, Brussels Sprouts, Asian Pears, Capers, Orange
Meyer Lemon Risotto, Nantucket Bay Scallops, Bloomsdale Spinach
Bluenose Sea Bass, Fennel Puree, Piperade, Black Olive Jus
Seared Ahi Tuna, Hearts of Palm, Glazed Pork Belly, Quail Egg

Main Course

Liberty Farm Duck, Farro, Baby Carrots, Pomegranate Sauce
Prime Beef Rib-Eye, Wild Mushrooms, Cannelloni, Caramelized Shallot Sauce
Roasted Lamb, Potato Gnocchi, Cardoons, Niçoise Olives, Poivrade Sauce
Venison Tournedos, Sweet Potato Purée, Root Vegetables, Huckleberry Sauce

Executive Chef Robert Curry

*Ninety eight dollars for four courses
à la carte requests will be honored*

menu subject to change