

Auberge du Soleil

First Course

Hamachi Sashimi, Lemon Gelée, Cucumber Jus

Corn Soup, Rock Crab, Chervil

Pan Seared Foie Gras, Cherries, Chocolate Brioche, Pistachios

Poached Maine Lobster, Yellow Doll Watermelon, Prosciutto, Smoked Tomato Jus

Second Course

Northern Halibut, String Beans, Shell Beans, Bacon, Basil Broth

Heirloom Tomato Risotto, Wild Shrimp, Tarragon, Yuzu Emulsion

Crispy Skate Wing, English Peas, Bibb Lettuce, Almond, Citrus

Seared Ahi Tuna, Hearts of Palm, Glazed Pork Belly, Poached Quail Egg

Main Course

Liberty Farm Duck, Mizuna, Sugar Snaps, Chamomile Apricot Sauce

Prime New York Beef, Wild Mushrooms, Corn, Poivrade Sauce

Spiced Lamb, Goat Cheese Stuffed Squash Blossoms, Romano Beans, Niçoise Olives

Bacon Wrapped Veal, Farro, Morels, Baby Carrots, Sherry Sauce

Executive Chef Robert Curry

*ninety dollars for four courses
a la carte requests will be honored*