

Auberge du Soleil

Lunch Menu

Starters

Sunchoke Soup, Crispy Fried Oyster,
Maine Rock Crab, Shallots, Béarnaise Glaçage 17
2005 Charles Audion "au Champ Salomon" Chardonnay
Marsannay-France 17



Shrimp Tempura, Pickled Vegetables,
Crunchy Scallop, Soy Vinaigrette 20
2006 Ponzi Pinot Gris Willamette Valley-Oregon 9



Sautéed Foie Gras, Pain Perdu, Ginger Poached Pears
Foie Gras Torchon, Pomegranate, Brioche 34
1999 Chateau Pajzos, Tokaji Aszú-5 Puttonyos
Tokaji-Hungary 20



Hamachi Sashimi, Tabbouleh, Niçoise Olive,
Boquerones, Haricots Verts, Tomato Confit 18
2004 Bott-Geyl "Pinot d'Alsace" Pinot Blanc Blend Alsace-France 10

Salads & "Sandwiches"

Poached Shrimp Salad,
Crispy Fried Artichokes, Curry Vinaigrette 16/28



Wolfe Farm Quail, Roasted Garlic, Croutons,
Romaine Hearts, Warm Bacon Dressing 24



Veal Sweetbread Millefeuille,
Wild Mushrooms, Garlic Cream, Thyme Jus 23



Short Rib "Sandwich," Horseradish,
Shallot Marmalade, Fingerling Potato Chips 29

Executive Chef Robert Curry

menu subject to change

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First Course

Roasted Chestnut Soup, Brioche, Pâte Foie Blonde 14

Apple Radicchio Salad, Point Reyes Blue Cheese, Hazelnuts, Pomegranate Vinaigrette 13

Slow Poached Farm Egg, Romaine Soup, Pancetta, Brioche 12

Potato Gnocchi, Wild Mushrooms, Pea Shoots, Parmesan Nage 13

Ahi Tuna Tartare, Wakame, Cucumber, Ginger Dressing 15

Maine Rock Crab, Lemon Gelée, Crunchy Vegetables, Cucumber Jus 18

Main Course

Seared Ahi Tuna, Crispy Soft Egg, Savoy Spinach, Tapenade 24

Caramelized Onion Risotto, Duck Confit, Arugula, Red Wine Jus 19

Wild Striped Bass, Pipérade, Fennel Purée, Black Olive Jus 26

Nantucket Bay Scallops, Apples, Bean Sprouts, Peanuts, Citrus 34

Pork Chop, Fingerling Potatoes, Medjool Dates, Bacon, Meyer Lemon 25

Sautéed Chicken Breast, Bacon Spaetzle, Brussels Sprouts, Apple Cider Sauce 22

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