

Auberge du Soleil

Mother's Day

May 13th, 2007

First Course

California Asparagus, Virgin Olive Oil, Fleur de Sel, Passion Fruit
Smoked Salmon, Onion Tart, Chives, Crème Fraîche
Poached Shrimp, Endive, Ruby Grapefruit, Brown Butter Vinaigrette
Goat Cheese Terrine, Frisée, Oven Roasted Beets, Candied Walnuts

Second Course

Baby Greens, Fines Herbes, Sherry Vinaigrette
Potato Leek Soup, Crêtons, Arugula Pesto

Main Course

Filet Mignon, Morel Mushrooms, Baby Carrots, Potato Risotto
Potato Crusted Halibut, Braised Radishes, Pea Tendrils, Fava Nage
Poached Egg Pipérade, Arugula, Niçoise Olives, Rouille
Asparagus Risotto, Lemon, Parmesan, Forni Brown Greens
Crispy Chicken, Potato Purée, Spinach, Whole Grain Mustard Jus

Dessert

Butterscotch Parfait, Crème Fraîche, Traditional Scottish Shortbread
Crisp Filo Wrapped Chocolate Dumplings, Tarragon Ice Cream, Arbequina Olive Oil
White Chocolate Napoleon, Passion Fruit Mousse, Tropical Fruit Salad
Mascarpone Cheesecake, Poached Rhubarb, Strawberries, Balsamic Reduction

Executive Chef Robert Curry
Executive Pastry Chef Paul Lemieux

Four Courses
\$80 per person, Children under 12, \$35

Menu Subject to Change