

# AUBERGE DU SOLEIL

## To Share

- Fresh Oysters on the Half Shell 3.25 per  
Shrimp Cocktail 18  
Pommes Frites, Aioli 8  
Crispy Monterey Bay Calamari, Lemon Yogurt Sauce 16  
Local Artisan Cheese Offerings 28  
Hamachi Tartare, Wakame, Dashi Gelée, Brioche 19  
Flatbread, Hummus, Eggplant Caviar, Sun-dried Tomatoes 17  
Pizza, Tomato, Mozzarella 18  
Duck Confit Pizza, Fontina, Balsamic Roasted Onions, Arugula 21

## Soups & Sandwiches

- Soup du Jour 11  
Vegetable Minestrone, Parmesan, Basil 12  
Grilled Salmon "Open Face," Cucumbers, Dill, Black Olive,  
Pasta & Pesto Salad 25  
Portobello Sandwich, Roasted Peppers, Basil, Fontina,  
Tomato Cucumber Salad 19

## Lighter Alternatives

- Little Gem Salad, Caesar Dressing, Boccarones 14  
with Grilled Chicken 18  
Forni Brown Greens, Almonds, Sherry Vinaigrette 14  
Seared Ahi Tuna, Slow Poached Egg,  
Steamed Rice, Kimchi 25  
Asian Shrimp Salad, Crispy Rice Galette,  
Crunchy Vegetables, Avocado 22

## Classics

- Auberge Omelet du Jour 19  
Seasonal Fish du Jour 28  
English Pea Risotto, Mint, Maine Rock Crab, Yuzu Emulsion 30  
Summer Vegetable Pasta, Parmesan Cream, Cracked Pepper 18  
with Crispy Pancetta 21  
Chopped Cobb Salad, Romaine, Chicken, Bacon,  
Avocado, Beets, Mimosa, Croûtons 21  
Chardonnay Steamed Mussels,  
Lemon, Parsley, Grilled Bread 19  
Prime New York Beef, Tomatoes,  
Point Reyes Blue, Watercress, Bordelaise Vinaigrette 35  
\*Grilled Auberge Burger, Traditional Garnish, Pommes Frites  
*Available with Jack, Cheddar or Bleu Cheese 19*  
*Choice of Bacon, Mushrooms or Avocado 3 per item*

## Sides

- Sautéed Spinach 7  
Buttered Sweet White Corn, Tarragon 9  
Sautéed Wild Mushrooms 13

## Desserts

*12 each*

- Auberge Torte au Chocolat, Hazelnut Daquoise, House Made Gianduja  
Crisp Filo Wrapped Chocolate Dumplings, Tarragon Ice Cream, Arbequina Olive Oil  
Classic Apple Tart Tatin, Caramelized Fuji Apple, Cinnamon Puff Pastry  
Profiteroles, Vanilla Bean Ice Cream, Chocolate Sauce  
Auberge Cookie Plate *baked to order and served warm* \$19

## *Coupe de Glace*

*Serving for one 12, or two 19*

- Coupe au Cafe : Coffee Ice Cream, Chocolate Sorbet, English Toffee, Devil's Food  
Coupe de Banane : Vanilla Ice Cream, Bananas Foster, Candied Hazelnuts  
Coupe au Mandarin : Vanilla Pound Cake, Mandarin Sorbet  
Trio of Seasonal Fruit Sorbets

