

AUBERGE DU SOLEIL

B r u n c h

Rise & Shine

Mimosa, Bellini, Kir Royale, Bloody Mary, Sparkling Wine

Easing In

Muffins, Scones & Artisanal Bread

Beginnings

Half Dozen Miyagi Oysters on the Half Shell

Sunchoke Soup, Fried Oysters, Curry Oil

Poached Shrimp Salad, Bibb Lettuce, Almonds, Haricots Verts, Spiced Ravigote

Forni Brown Baby Greens, Grilled Pear, Fourme d' Ambert, Candied Walnuts

Onion Tartelette, Smoked Salmon, Crème Fraîche, Watercress

Potato Gnocchi, Wild Mushrooms, Pea Shoots, Parmesan Nage

Grilled Octopus, Fingerling Potatoes, Feta, Chorizo, Sauce Vert

Ahi Tuna Tartare, Wakame, Cucumber, Ginger Dressing

Sustenance

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

Caramelized Onion Risotto, Duck Confit, Arugula, Thyme Jus

Buttermilk Pancakes, Blueberries, Applewood Smoked Bacon, Maple Syrup

Scottish Salmon, Brussels Sprouts, Bacon, Saba Vinaigrette

Poached Farm Eggs, Pipérade, Niçoise Olives, Arugula, Rouille

Maine Rock Crab Omelet, Leeks, Tarragon, Ricotta, Crispy Potatoes

Roasted Pork Chop, Bacon Spätzle, Radicchio, Cardoons, Black Olive Sauce

Sautéed Chicken, Celery Root, Baby Leek, Apple Cider Jus

Fifty five dollars per guest
Executive Chef Robert Curry

