

AUBERGE DU SOLEIL

Brunch

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

White Corn Soup, Fried Oyster, Chervil Oil

Poached Hopper Shrimp, Butter Lettuce, Avocado, Navel Orange

Onion Tartelette, Smoked Salmon, Crème Fraîche, Watercress

Potato Gnocchi, Wild Mushrooms, Pea Shoots, Parmesan Nage

Cow's Milk Burrata, Heirloom Tomatoes, Haricots Verts, Basil, Saba Vinaigrette

Ahi Tuna Tartare, Wakame, Cucumber, Ginger Dressing

Sustenance

Wild Shrimp Risotto, Heirloom Tomatoes, Tarragon, Yuzu Emulsion

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

Buttermilk Pancakes, Blueberries, Applewood Smoked Bacon, Maple Syrup

Duck Confit Hash, Slow Cooked Farm Eggs, Mâche, Thyme Jus

Maine Lobster Omelet, Leeks, Tarragon, Ricotta, Tomato Provençale, Crispy Potatoes

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

Kurobuta Pork Chop, Baby Fennel, Cipollini, Roasted Almonds, Plum Sauce

Sautéed Chicken, Haricots Verts, Yellow Wax Beans, Fingerling Potatoes, Thyme Jus

Braised Beef Short Rib, Wild Mushrooms, White Corn, Carrots, Red Wine Jus

\$58 per Guest

