

# AUBERGE DU SOLEIL

Golden Osetra Caviar, Traditional Garnish, Blinis - \$150/oz



White Corn Soup, Fried Oyster, Chervil Oil

Hamachi Sashimi, Slow Cooked Egg, Soba, Hong Kong Vinaigrette

Maine Lobster, Sea Beans, Basil, Tomatoes, Watermelon Foam



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

Wild Hopper Shrimp Risotto, Bouillabaisse, Parmesan, Rouille

Scottish Salmon, Onion Crust, Summer Vegetables, Fava Bean Sauce

Seared Ahi Tuna, Forbidden Rice, Miso, Glazed Pork Belly, Ginger



Spiced Local Lamb, Gnocchi, Goat Cheese Stuffed Squash Blossom, Bagna Cauda

Bacon Wrapped Veal, Corn Mousse, Sugar Snaps, Morel Mushrooms, Summer Truffles

Liberty Farms Duck, Santa Rosa Plums, Fennel, Almonds, Arugula

Prime New York Beef, Boulangere Potato Gratin, English Peas, Caramelized Shallot Sauce

**Executive Chef Robert Curry**

*\$98 for 3 courses*

*\$115 for 4 courses*

*includes dessert or cheese*

