

AUBERGE DU SOLEIL

First Course

White Sturgeon Caviar, Traditional Garnish, Blinis \$125 oz

Asparagus Soup, Tarragon, Parmesan, Black Pepper

Hamachi Sashimi, Hearts of Palm, Lime Coulis, White Soy

Sautéed Foie Gras, Poached Rhubarb, Pain Perdu, Pistachios, Licorice Sauce

Poached Lobster Tempura, Young Coconut, Mango, Lime Vinaigrette

Second Course

Wild Striped Bass, Pearl Pasta, Chorizo, Clams, Peppers, Saffron Sauce

Nantucket Bay Scallops, Leek Risotto, Parmesan, Tarragon, Yuzu Emulsion

Line Caught Turbot, Spring Vegetables, Fava Bean Sauce, Extra Virgin Olive Oil

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

Main Course

Bacon Wrapped Veal, Bloomsdale Spinach, Crispy Onions

Liberty Farm Duck, Meyer Lemon Glaze, Asparagus, Fava Beans, Black Olive Caramel

Prime New York Beef, Wild Mushrooms, Swiss Chard, Caramelized Shallot Sauce

Spiced Local Lamb, Fingerling Potatoes, Artichokes, Niçoise Olives, Tarragon Jus

Executive Chef Robert Curry

*one hundred five dollars for four courses,
à la carte requests will be honored*

