

AUBERGE DU SOLEIL

Miyagi Oysters on the Half Shell, Ginger Mignonette	20
American White Sturgeon Caviar, Traditional Garnish & Herb Blinis	125
White Corn Soup, Fried Miyagi Oyster, Chervil Oil	15
Cow's Milk Burrata, Heirloom Tomatoes, Haricots Verts, Basil, Saba Vinaigrette	16
Hand Cut Prime Beef Tartare, Thin Parmesan Tart	16
Cherry Salad, Goat Cheese, Endive, Pistachio, Banyuls Vinaigrette	14
Hamachi Crudo, Grapefruit, Haricots Verts Tempura	22
Poached Hopper Shrimp, Butter Lettuce, Avocado, Navel Orange	18
Maine Lobster Risotto, Heirloom Tomatoes, Tarragon, Yuzu Emulsion	30
Alaskan Halibut, Shell Beans, String Beans, Bacon, Basil Broth	28
Kurobuta Pork Chop, Baby Fennel, Cipollini, Roasted Almonds, Santa Rosa Plum Jus	31
Seared Ahi Tuna, Crispy Soft Egg, Savoy Spinach, Tapenade	29
Sautéed Chicken, Haricots Verts, Yellow Wax Beans, Fingerling Potatoes, Thyme Jus	29
Lobster Salad, Cherry Tomatoes, Hearts of Palm, Almonds, Avocado, Moroccan Vinaigrette	39
Potato Gnocchi, Wild Mushrooms, Pea Tendrils, Summer Black Truffles, Parmesan Nage	28
Wolfe Farm Quail, Squash Ravioli, Ricotta Stuffed Squash Blossom, Tomato Vinaigrette	30
Veal and Lobster Sandwich, Brioche, Prosciutto, Pickled Vegetables	42
Filet Mignon, Heirloom Tomatoes, Blue Cheese, Watercress, Bordelaise Vinaigrette	38
Day Boat Scallops, White Corn, Romano Beans, Vanilla, English Pea Sauce	32