

# AUBERGE DU SOLEIL

## First Course

- Roasted Chestnut Soup, Pâté, Cocoa Nibs 14
- Forni Brown Baby Greens, Grilled Shinko Pear, Fourme d' Ambert, Candied Walnuts 13
- Shrimp Tempura, Pickled Vegetables, Crunchy Scallop, Soy Vinaigrette 24
- Potato Gnocchi, Wild Mushrooms, Pea Shoots, Parmesan Nage 13
- Ahi Tuna Tartare, Wakame, Cucumber, Ginger Dressing 16
- Poached Shrimp Salad, Bibb Lettuce, Almonds, Haricots Verts, Curry Vinaigrette 16/28

## Main Course

- Caramelized Onion Risotto, Duck Confit, Arugula, Thyme Jus 23
- Seared Ahi Tuna, Crispy Soft Egg, Savoy Spinach, Tapenade 27
- Roasted Pork Chop, Bacon Spätzle, Cardoon, Radicchio, Black Olive Sauce 26
- Wolfe Farm Quail, Black Garlic, Croûtons, Romaine Hearts, Warm Bacon Dressing 24
- Nantucket Bay Scallops, Sunchokes, Baby Carrots, Mâche, Red Wine Tarragon Sauce 31
- Sautéed Chicken, Celery Root, Baby Leek, Apple Cider Jus 25
- Braised Beef Short Rib, Swiss Chard, Fingerling Potatoes, Pomegranate Sauce 29
- Atlantic Cod, Brussels Sprouts, Bacon, Saba Vinaigrette 26

**Executive Chef Robert Curry**

