

# AUBERGE DU SOLEIL

## *Tasting Menu Prix Fixe*

Ahi Tuna Sashimi, Mâche, Gazpacho Granité, Black Garlic Vinaigrette  
*2007 Lucien Albrecht "Cuvée Cécile" Pinot Gris Alsace-France*



Day Boat Scallop, English Peas, Onion Purée, Vanilla  
*2006 Vincent Girardin "Cuvée Saint Vincent" Bourgogne Blanc, France*



Northern Halibut, String Beans, Shell Beans, Bacon, Basil Broth  
*2007 Flowers "Andreen Gale" Pinot Noir Sonoma Coast*



Spiced Paine Farm Squab, Cous Cous Tabouleh, Little Gem, Saba  
*2007 Novy Syrah Santa Lucia Highlands-Monterey County*



Prime New York Beef, Wild Mushrooms, Fingerling Potatoes, White Corn  
*2002 Opus One Cabernet Sauvignon Blend Oakville*



Vanilla Bean Gratin, Red Fruits, Poundcake, Raspberry Conserves  
*2008 Merry Edwards "Late Harvest" Sauvignon Blanc Russian River Valley*

Executive Chef Robert Curry

*\$140 per guest*

*\$227 per guest with wine*

