

AUBERGE DU SOLEIL

Valentine's Day

Sunday, February 14, 2010

Cauliflower Panna Cotta, Brioche, White Sturgeon Caviar
Pommery "Brut Royal" Brut Champagne

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Hiramasa Sashimi, Black Olive, Artichokes, Arugula
2006 Domaine Huet "Le Mont" Demi-Sec Vouvray-France

Maine Lobster Tempura, Crunchy Vegetables, Avocado, Blood Orange
Dönnhoff "Oberhäuser Leistenberg" Riesling-Kabinett Nahe-Germany

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Steamed Tai Snapper, Sticky Rice Croquettes, Spinach, Spiced Asian Broth
2005 Domaine Weinbach "Reserve" Muscat Alsace-France

Thyme Roasted John Dory, Pearl Pasta Paella, Chorizo, Saffron Sauce
2006 Stony Hill Chardonnay Napa Valley

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Braised Liberty Farms Duck, Potato Gnocchi, Pea Tendrils, Green Garlic
2005 Alain Graillot Croze Hermitage-France

Wolfe Farm Quail, Braised Endives, Pork Belly, Hazelnuts, Black Truffle Sauce
2007 Romilly Pinot Noir Russian River Valley

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Local Lamb Loin, Columbo, Hearts of Palm, Raisins, Almonds
2004 Duckhorn "Estate Grown" Merlot Napa Valley

Prime New York Beef Pavé, Chanterelles, Sea Beans, Cavalo Nero, Cabernet Radish Sauce
2005 O'Shaughnessy Cabernet Sauvignon Howell Mountain

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White Chocolate Fondant & Passionfruit Gâteau, Toasted Meringue Sorbet, Mango
2003 Château Doisy-Verdrines Sauternes-France

Warm Valrhona Chocolate Tart, Mint Chip Ice Cream, After Eight Tuile
1990 Mas Amiel Maury France

*One hundred and fifty dollars per guest
Two hundred and forty dollars per guest with wine pairing*

menu subject to change

Executive Chef Robert Curry
Executive Pastry Chef Paul Lemieux

