

AUBERGE DU SOLEIL

Valentine's Day

Tuesday, February 14, 2012

Leek Croquette, Meyer Lemon Crème, Osetra Caviar
2001 Schramsberg "Reserve" Sparkling Wine California

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Maine Rock Crab, Santa Barbara Sea Urchin, Yuzu, Miso, Shiso
2010 Illumination Sauvignon Blanc Napa/Sonoma

Poached Chilled Lobster, Mandarin, Black Sésame, Pickled Radish, Miners Lettuce
2007 Lucien Albrecht "Cuvée Cécile" Pinot Gris Alsace

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Sautéed John Dory, Butter Ball Potatoes, Botarga, Saffron Sauce
2009 Joseph Drouhin "Reserve de Vaudon" Chablis-France

Roasted Monkfish, Artichokes Barigoule, Pancetta, Lime, Basil
2009 Bründlmayer "Kamptaler Terrassen" Grüner Veltliner Kamptal-Austria

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Wolfe Farm Quail, Wild Rice, Mint, Smoked Yogurt, Grapefruit Sauce
2007 Unti Grenache Dry Creek Valley

Seared Duck Foie Gras, Caramelized Turnips, Totsoi, Pork Belly, Apple Cider Sauce
2008 Maude Pinot Central Otago-new Zealand

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Local Lamb, Rib Eye, Moroccan Spice, Cardoons, Potato Gnocchi, Black Olives, Thyme Jus
2006 Palazzo Merlot Blend Cameros

Prime Beef Pavé, Braised Crosnes, Leek Purée, Black Truffle, Mâche
2008 Pride "Mountain Vineyards" Cabernet Sauvignon Napa/Sonoma

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White Chocolate Fondant & Lime Gâteau, Passionfruit Sorbet, Crisp Coconut Meringue, Mango
2006 Dolce "Late Harvest" Sauvignon Blanc/Semillon Napa Valley

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

*One hundred and fifty dollars per guest
Ninety dollars per guest for wine pairing*

Executive Chef Robert Curry
Executive Pastry Chef Paul Lemieux

