

# AUBERGE DU SOLEIL

## Thanksgiving

### First Course

Tomales Bay Miyagi Oysters on the Half Shell, Green Apple Verjus, Fresh Horseradish  
Cold Smoked Salmon, Flambeau Radish, Lemon Crème Fraîche, Brioche  
Stuffed Medjool Dates, Mascarpone, Curry, Orange, Pistachio  
Crispy Liberty Farms Duck Confit Salad, Wild Mushrooms, Balsamic Red Onions, Ravigote

### Second Course

Fairy Tale Pumpkin Soup, Fromage Blanc, Pepitas, Pumpkin Seed Oil  
Apple & Radicchio Salad, Point Reyes Blue, Hazelnuts, Pomegranate Vinaigrette

### Main Course

Willie Bird Turkey, Quince Stuffing, Caramelized Onion, Candied Pumpkin, Red Wine Cider Sauce  
Sautéed Rainbow Trout, Anson Mills Polenta, Totsoi, Lemon Confit, Niçoise Olives, Thyme Jus  
Cabernet Braised Short Ribs, Roasted Root Vegetables, Bacon, Chestnut Purée, Gremolata  
Japanese Sweet Potato Ravioli, Swiss Chard, Parmesan, Fried Capers, Brown Butter Vinaigrette

### Dessert

Warm Croissant Pudding, Brown Sugar Apples, Currants, Caramel Ice Cream  
Chocolate Galette, Bourbon Caramel, Candied Pecans, Vanilla Bean Ice Cream  
Sweet Potato Parfait, Brown Sugar Sponge Cake, Toasted Marshmallows, Butterscotch  
Fairy Tale Pumpkin Custard, Ginger Molasses Cake, Candied Pepitas, Chantilly Cream

*Robert Curry, Executive Chef*  
*Paul Lemieux, Executive Pastry Chef*

*One hundred and fifteen dollars per guest*  
*Fifty dollars for children under twelve*