

AUBERGE DU SOLEIL

Brunch

Rise & Shine

Mimosa, Bellini, Kir Royale, Bloody Mary, Sparkling Wine

Easing In

Muffins, House Made Pastries & Artisanal Breads

Beginnings

Half Dozen Seasonal Oysters on the Half Shell

Fairytale Pumpkin Soup, Ginger Marshmallow, Apple Cider Syrup, Candied Pepitas

Onion Tartelette, Smoked Salmon, Crème Fraîche, Watercress

Potato Gnocchi, Wild Mushrooms, Pea Shoots, Parmesan Nage

Poached Hopper Shrimp, Butter Lettuce, Avocado, Orange

Cow's Milk Burrata, Rancho Gordo Yellow Eyed Beans, Grilled Radicchio, Calabrian Chilies, Saba Vinaigrette

Ahi Tuna Tartare, Wakame, Cucumber, Ginger Dressing

Sustenance

Seared Ahi Tuna, Crispy Soft Egg, Savoy Spinach, Tapenade

Scottish Salmon, Onion Crust, Brussels Sprouts, Bacon, Caraway Nage

Kurobuta Pork Chop, Medjool Dates, Bacon, Fingerling Potatoes, Mizuna, Orange Sauce

Duck Confit Hash, Slow Cooked Farm Eggs, Mâche, Red Wine Sauce

Maine Lobster Omelet, Leeks, Tarragon, Ricotta, Crispy Potatoes

Buttermilk Pancakes, Blueberries, Applewood Smoked Bacon, Maple Syrup

Sautéed Chicken, Poached Quince, Foie Gras Ravioli, Glazed Chestnuts, Red Wine Sauce

Wild Hopper Shrimp Risotto, Butternut Squash, Curry, Cilantro Emulsion

Cabernet Braised Short Ribs, Wild Mushrooms, Farro, Salsify, Horseradish Sauce

\$58 per Guest

