

AUBERGE DU SOLEIL

Half Dozen Seasonal Oysters on the Half Shell, Ginger Mignonette	20
Osetra Caviar, Traditional Garnish & Herb Blinis	175
Fairytale Pumpkin Soup, Ginger Marshmallow, Candied Pepitas	15
Hiramasa Crudo, English Cucumber, Avocado, Nori, Soy	22
Local Lamb Tartare, Thin Parmesan Tart, Slow Cooked Quail Egg	16
Poached Hopper Shrimp, Butter Lettuce, Avocado, Navel Orange	18
Sautéed Foie Gras, Poached Pear, Pain Perdu, Almonds, Spiced Sauce	26
✓ Potato Gnocchi, Wild Mushrooms, Pea Shoots, Parmesan Nage	19
✓ Burrata, Yellow Eye Beans, Radicchio, Calabrian Chile, Pine Nuts, Saba Vinaigrette	17
Scottish Salmon, Onion Crust, Brussels Sprouts, Bacon, Caraway Nage	30
Nantucket Bay Scallops, Butternut Squash Purée, Golden Raisins, Brioche, Apple Cider Sauce	36
Kurobuta Pork Chop, Medjool Dates, Bacon, Fingerling Potatoes, Mizuna, Orange Sauce	32
✓ Tempura Maitake Mushroom, Quinoa, Miso, Pickled Mustard Vinaigrette	21
Caramelized Onion Risotto, Duck Confit, Arugula, Thyme Jus	24
Sautéed Chicken, Poached Quince, Foie Gras Ravioli, Glazed Chestnuts, Red Wine Sauce	29
Lobster Salad, Hearts of Palm, Almonds, Avocado, Moroccan Vinaigrette	39
✓ Ricotta & Sweet Potato Ravioli, Swiss Chard, Hazelnuts, Brown Butter Vinaigrette	22
Wolfe Farm Quail, Little Gem, Black Garlic Crouton, Bacon, Thyme Jus	30
Veal and Lobster Sandwich, Brioche, Prosciutto, Pickled Vegetables	42
✓ Mushroom Mille Feuille, Slow Cooked Farm Egg, Snap Peas, Watercress Purée	21
Seared Ahi Tuna, Crispy Soft Egg, Savoy Spinach, Tapenade	29
Cabernet Braised Short Ribs, Wild Mushrooms, Farro, Salsify, Horseradish Sauce	34

We would also like to acknowledge that many of our guests are Vegetarian/Vegan or may have specific food allergies/sensitivities.
Please do not hesitate to let us know so that we may accommodate your needs.

✓ Vegetarian selection

