

# AUBERGE DU SOLEIL

## *New Years Eve 2011*

Smoked Salmon Tartelette

Lemon Crème Fraîche, Osetra Caviar

2001 Schramsberg "Reserve" Sparkling Wine North Coast

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Truffled Tofu

Agi Dashi

2007 Muller-Catoir "Mandelgarten" Spätlese-Trocken Riesling Pfalz-Germany

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Chilled Poached Lobster

Sunchoke, Asian Pear, Almonds, Curry

2007 Domaine du Petit Métris, Quarts de Chaume-France

Nantucket Bay Scallops

Blood Orange, Artichokes, Arugula, Black Olive Caramel

2005 Château Smith Haut Lafite, Bordeaux-Blanc, Pessac-Léognan France

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Petrale Sole

Béarnaise, Braised Leeks, Crispy Potatoes

2006 Domaine Leflaive "Clavoillon" 1er Cru Puligny-Montrachet France

Wild Steelhead Trout

Potato Crust, Cauliflower, Brussels Sprouts, Meyer Lemon, Osetra Caviar

2005 Domaine des Lambrays "Clos de Lambrays" Grand Cru Burgundy-France

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Wolfe Farm Quail

Hand Foraged Wild Rice, Foie Gras, Pork Belly, Poached Quail Egg, Black Truffle

2007 Williams Selyem "Hirsch" Pinot Noir Sonoma Coast

Tempura Liberty Farms Duck

Mandarin Glacé, Totsoi, Sesame, Black Truffle Coulis

2005 Quintessa Cabernet Sauvignon Blend Rutherford

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Prime Beef Rib-Eye

Potato Gnocchi, French Round Carrots, Pea Shoots, Truffles

2005 Château Le Bon Pasteur, Pomerol-Bordeaux

Spiced Local Lamb

Pomegranate Glacé, Crispy Flatbread, Yogurt, Swiss Chard, Fennel

2005 Château Le Bon Pasteur, Pomerol-Bordeaux

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Ossau-Iraty

Ceylon Cinnamon Biscuit, Dry Mission Fig, Arugula

2005 Araujo "Eisele" Syrah-Calistoga

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Valrhona Guanaja Fondant au Chocolat

Five Accompaniments

1983 Niepoort Vintage Port Douro-Portugal

Toasted Coconut Angel Food Cake

Passionfruit Champagne Sorbet, Tropical Fruit Confetti

2006 Dagueneau et Pautrat "Le Jardins de Babylone" Jurançon-France

*\*menu subject to change\**

*\$295 per guest*

*\$125 for wine pairing*

