

AUBERGE DU SOLEIL

Osetra Caviar, Traditional Garnish, Blinis - \$175/oz

Watercress Soup, Nantucket Bay Scallops, Meyer Lemon Crème Fraîche

Bellwether Farms Ricotta, Artichokes, Blood Orange, Fennel, Black Olive Caramel

Hiramasa Crudo, Slow Cooked Hen Egg, Soba, Yuzu, Hong Kong Vinaigrette

Poached Maine Lobster, Brown Butter, Orange, Apple, Hibiscus

Day Boat Scallops, Bok Choy, Tempura Matsutake, Blood Orange, Hijiki, Purple Daikon

Foie Gras Terrine, Amarena Cherry, Pistachio, Cocoa Nibs, Brioche

Seared Foie Gras, Poached Pear, Pain Perdu, Almonds, Spiced Sauce



Tai Snapper, Forbidden Rice, Curry, Bok Choy, Baby Turnips, Spicy Lobster Sauce

Hopper Shrimp Risotto, Orange Braised Endive, Watercress

Wild Steelhead, Onion Crust, Brussels Sprouts, Bacon, Caraway Nage

Seared Ahi Tuna, Glazed Pork Belly, Tempura, Seasoned Dashi

Sunchoke Risotto, Mâche Salad, Parmesan, Hazelnut Emulsion

Veal Sweetbreads, Apple Butter, Mustard Seed, Sesame, Mizuna



Spiced Local Lamb, Verjus Poached Quince, Chestnuts, Red Wine Coffee Sauce

Venison Tournedos, Pancetta, Radicchio, Sweet Potato Napoleon, Huckleberry Sauce

Liberty Farms Duck, Meyer Lemon Glaze, Hand Foraged Wild Rice, Artichokes, Foie Gras

Wolfe Farm Quail, Golden Raisin Cider Purée, Brussels Sprouts, Capers, Almond, Green Curry

Prime Beef Pavé, Crispy Polenta, Wild Mushrooms, Swiss Chard, Caramelized Shallots

Potato Gnocchi, Wild Mushrooms, Black Truffle, Pea Shoots, Parmesan Nage

Executive Chef Robert Curry



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Select Imported and Local Cheese

We offer five cheeses nightly presented with housebaked breads, candied nuts and fresh and dried fruits.

Our selections are advised by reknowned Sonoma cheesemaker Soo Young Scanlan and support artisan fromagiers including:

California: Andante Dairy (Sonoma), Cow Girl Creamery (Marin), Fiscalini Cheese Co. (Modesto)

U.S.A.: Uplands Cheese Co. (WI), Rogue Creamery (OR), Cabot Creamery (VT), Jasper Hill (VT)

France: Herve Mons, Rudolphe le Meunier, Jean d'Alos, Marcel Petite, Fromagerie Lincet

England: Neal's Yard Dairy

Switzerland: Rolf Beeler



Satsuma Mandarins, Coconut Rice Pudding, Piloncillo Sponge Cake

Valrhona Guanaja Crèmeux, Chocolate Velvet Cake, Garden Mint Ice Cream

Crisp Filo Wrapped Chocolate Dumplings, Tarragon Ice Cream, Arbequina Olive Oil

Bread & Butter Pudding, Candied Pineapple Quince, Green Apple Sorbet

Apple Cider Doughnuts, Ceylon Cinnamon Custard, Calvados Sabayon, King David Apple Sorbet

Mt. St. Helens Huckleberries, Toasted Meringue, Douglas Fir Ice Cream, Vanilla Shortbread Streusel

Trio of Seasonal Fruit Sorbets

Dinner

\$98 for Three

\$120 for Four

\$135 for Five

Inclusive of Cheese or Dessert Course

Please let us know about specific food allergies or sensitivities so that we may accommodate your needs.

Executive Pastry Chef Paul Lemieux

