

# AUBERGE DU SOLEIL

## *Tasting Menu*

### Day Boat Scallop

Bok Choy, Tempura Matsutake, Blood Orange, Hajiki, Purple Daikon  
*2009 Bründlmayer "Kamptaler Terrassen" Grüner Veltliner  
Kamptal-Austria*



### Foie Gras Terrine

Amarena Cherry, Candied Pumpkin, Cocoa Nibs, Brioche  
*2001 Felsina Vin Santo Tuscany-Italy*



### Veal Sweetbreads

Apple Butter, Mustard Seed, Sesame, Mizuna  
*2008 Domaine Christian Moreau "Vaillons" Premier Cru-Chabils-France*



### Wolfe Farm Quail

Golden Raisin Cider Purée, Romanesco  
Capers, Almonds, Green Curry  
*2006 HDV "Hyde" Syrah Carneros-Napa Valley*



### Venison Tournedos

Foie Gras Ravioli, Salsify, Bloomsdale Spinach, Bacon Sauce  
*2008 Viña Sastre Tempranillo Ribera del Duero-Spain*



### Poached Bartlett Pear Charlotte

Fromage Blanc Mousse, Soft Caramel  
*2007 Domaine du Petit Métris Quarts de Chaume Loire Valley-France*

*\$150 per guest  
\$79 for wine pairing*

