

AUBERGE DU SOLEIL

PRIVATE DINING MENUS

CANAPÉS

Served Butler-Style, Prices are per Dozen

- Crisp French Gougeres 40
- Classic Onion Pissaladière 36
- Black Olive Tapenade, Shaved Fennel, Tomato Confit, Crouton 38
- Blue Cheese Mousse, Celery, Brioche, Candied Walnuts 38
- Wild Mushroom Tart 46
- Parmesan Dentelle 36
- Miniature Quiche 46

- Smoked Salmon, Parmesan Twist 48
- Trout Salad, Egg Mimosa, Endive, Fried Caper 46
- Lemon Panna Cotta, California White Sturgeon Caviar 58
- California White Sturgeon Caviar, Toasted Brioche, Crème Fraîche 58
- Tuna Tartare, Wasabi Tobiko, Japanese Cucumber 54
- Hamachi, Cucumber Jus, Passed in a Spoon 54
- Maine Crabcakes, Spicy Rouille 48
- Lobster & Gruyère Voulevant 54
- Crab Beignets, Ravigote 54

- Duck Pate Foie Blonde 54
- Duck Rillettes, Whole Grain Mustard, Cornichon, Crouton 48
- Petite Croque Monsieur 46

DISPLAYS

Served Buffet-Style, Minimum order of 25 guests

- Seasonal Crudit , Lemon Aioli, Fleur de Sel 12 per guest
- Olives, Orange, Basil, Fines Herbs 5 per guest
- Artisan Cheeses, Walnut Bread, Crackers 18 per guest
- Chef's Selection Charcuterie: Sliced Meats, Pate, Whole Grain Mustard 18 per guest
- California White Sturgeon Caviar, Toasted Brioche, Chive, Crème Fraîche, Chopped Egg, Red Onion 165 per ounce
- Seasonal Oysters, Ginger Mignonette or White Gulf Shrimp, Rouille 54 per dozen
- Citrus Panna Cotta, Crab Salad, Chervil 68 per dozen
- Ahi Tuna Sashimi, Crunchy Vegetables, Ginger Dressing 96 per dozen
- Sliced Smoked Salmon, Crème Fraîche, Capers 95 per pound

Please ask for recommended quantities based on the size of your party and the length of your reception.

All prices subject to 20% service charge and applicable sales tax, currently 8.75%
Prices and items are subject to change.

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STARTING COURSES

House Smoked Salmon, Potato Blini, Shaved Fennel, Chive Crème Fraîche

Sliced Prosciutto, Red Onions and Citrus Segments

Maine Crabcake, Orange Vinaigrette - \$6 Supplement

Carpaccio of Ahi Tuna Niçoise

Diver Scallop, Eggplant Caviar, Ratatouille Vinaigrette

Grilled Quail, Potato Risotto

Marinated Florida Shrimp, Fresh Heirloom Beans, Niçoise Olives, Arugula, Lemon Vinaigrette

Wild Mushroom Tart, Onion Confit, Rosemary

Chilled Crab, Tomatoes, Lemon, Basil - \$6 Supplement



Caramelized Onion Soup, Gruyère Crouton

Potato Leek Soup, Croutons

Petite Bouillabaisse, Rouille

Fresh Heirloom Bean Soup, Pesto, Garlic Croutons

Wild Mushroom Soup, Sage, Truffle Oil



Garden Salad, Local Greens, Aged Sherry Vinaigrette

Whole Leaf Caesar Salad, Croutons

Warm Goat Cheese, Baby Beets, Watercress, Candied Walnuts

Arugula, Endive, Radicchio, Seasonal Pears or Heirloom Apples, Crumbled Blue Cheese

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LUNCH

MAIN COURSE

Vegetarian Risotto, Seasonal Vegetables, Fresh Herbs, Parmesan

Wild Mushroom Ravioli, Buttered Spinach, Creamy Porcini Sauce

Fresh Seasonal Fish, Lemon, Thyme Risotto

Grilled Salmon, Heirloom Tomatoes, Arugula, Balsamic

Sautéed John Dory, Ratatouille, Saffron Sauce

Roasted Breast of Chicken, Potato Purée, Seasonal Vegetables, Natural Jus

Grilled Pork Chop, Caramelized Apples, Swiss Chard

Filet of Beef, Potato Gratin, Spinach, Red Wine Sauce - \$6 Supplement

Roasted Lamb Loin, Peppers, Basil, Soft Polenta - \$6 Supplement

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Three Course Lunch 60

Four Course Lunch 68

Five Course Lunch 76

MENU GUIDELINES

All menus include bread and butter service.

The Chef reserves the right to make seasonal changes in entrée selections two weeks prior to your event.

Please select **one** item for the entire party, per course.

Choice of Main Courses is limited to two (2) selections, provided the following:

- A minimum four-course menu is selected.
- An additional \$20 per person will be applied to your menu price, regardless of guest count.
- Events of 40 guests **or less** may have a choice of two pre-selected main courses on site.
- Events over 40 guests may select two main courses, provided a pre-count of each entrée is given to us 7 days prior. Entrée selections must then be indicated on a table diagram, and identified by a place setting indicator.

AUBERGE DU SOLEIL PRIVATE DINING MENUS

DINNER

MAIN COURSE

Sautéed Alaskan Halibut, Provençal Vegetables, Bouillabaisse Jus
Fresh Seasonal Fish, Niçoise Olive, Lemon Risotto, Lemon Thyme Jus
Roasted Salmon, Baby Leeks, Wild Mushrooms, Pinot Noir Butter
Vegetarian Risotto, Seasonal Vegetables, Fresh Herbs, Parmesan
Roasted Chicken, Potato Puree, Braised Carrots, Thyme Jus
Roasted Pork Tenderloin, French Lentils, Calvados, Caramelized Apples
Filet of Beef, Spinach, Potato Gratin, Red Wine Jus - \$8 Supplement
Sautéed Veal Loin, Crisp Potatoes, Wild Mushrooms, Madeira Sauce - \$8 Supplement
Rack of Lamb, Rosemary Polenta, Provençal Vegetables, Black Olive Sauce - \$8 Supplement

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Three Course Dinner 98
Four Course Dinner 115
Six Course Tasting Menu 140

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DESSERT

Valrhona Chocolate Mousse Torte, House Made Gianduja, Hazelnut Custard
Classic Apple Tart, Calvados Caramel, Vanilla Bean Ice Cream
Butterscotch Pudding Parfait, Candied Pecans, Chantilly Cream, Traditional Shortbread
Toasted Coconut Angel Food Cake, Mandarin Sorbet, Soft Vanilla Cream
Chocolate, Caramel Fleur de Sel Tartlet, Vanilla Bean Milkshake
Golden Pineapple Financier, Rum Raisin Ice Cream
Mascarpone Cheesecake, Toasted Almond Streusel, Orange-Rhubarb Compote

SYMPHONY OF DESSERTS

Chef's Selection of Three Desserts for Each Guest - \$9 surcharge

WEDDINGS

When a wedding cake is brought to Auberge, we will serve your cake as the dessert course. Our Chef will plate your wedding cake with Vanilla Bean Ice Cream, Crème Anglaise and your choice of Fresh Fruit Coulis, Calvados Caramel or Chocolate Sauce. This is included in the menu price in lieu of a plated dessert.

ADDITIONAL COURSES

INTERMEZZO

Mandarin Sorbet
Pineapple Sorbet
Green Apple Sorbet
Kumquat Sherbet
Rhubarb Sorbet

6 per person

CHEESE COURSE

Chef's Selection of Assorted Artisan Cheeses. Candied Spiced Walnuts, Seasonal Fruit Accompaniments
Served with House made Warm Cherry Walnut Bread

16 per person

MIGNARDISE

Chef's Selection of Hand Rolled Truffles, Seasonal Tartlets, Pâte de Fruit and Petite Financier

10 per person

Please inquire about additional dessert options; we are happy to offer specialty and custom-designed dessert displays.

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