

# AUBERGE DU SOLEIL

## PRIVATE DINING MENUS

### Light Pre-Ceremony Fare

TO BE DISPLAYED FOR ARRIVAL OF BRIDAL PARTY AND ATTENDANTS

Shrimp Cocktail 16  
Pommes Frites, Aioli 7  
Pizza, Tomato, Basil, Mozzarella 16  
Flatbread, Hummus, Eggplant Caviar, Sun-dried Tomatoes 15  
Select Local Artisan Cheese Plate, Seasonal Accompaniments, Cherry Walnut Bread 24

#### PRICES BELOW ARE PER PERSON:

Chilled Vegetable Display, house made dipping sauce 10  
Sliced Fruit and Whole Berries 7 With Honey-Yogurt Dip 12  
Straus Family Yogurt, Fresh Berries and Seven-Grain Granola 12  
Fresh House Made Baked Breads 6  
House Baked Warm Cookies 6  
Petit Fours, Biscotti 6

House Baked Bagels and Cream Cheese 9 With Smoked Salmon 16  
Spiced Gourmet Almonds & Pecans 12  
House Made Potato Chips 4  
"Fastachi" Bagged Snacks 5  
(Cajun Mixed Nuts, Napa Nut Medley, Wasabi Peas, Dried Cranberries, Dried Fruit Mix)

### LIGHT BEVERAGES

Bellini du Soleil – peach juice, sparkling wine 12.5  
Auberge Mimosa - fresh squeezed orange juice, sparkling wine 12.5

Ipanema – Ginger Ale, Lime, Cane Sugar 8  
Freshly Squeezed Strawberry Lemonade or Mint Orange Iced Tea 4  
Izze Sparkling Fruit Juices – Blackberry, Pomegranate, Clementine, or Pear 5  
Strawberry Sun – Apple Juice, Orange Juice, Strawberry Puree, Crème de Coconut 8

\*All non-alcoholic beverages, Wine and Champagne also available upon request

All prices subject to 20% service charge and applicable sales tax, currently 7.75%  
Prices and items are subject to change.

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### CANAPÉS

Served Butler Style. Prices are per Dozen.

- Crisp French Gougeres 40
- Classic Onion Pissaladière 36
- Medjool Dates, Curried Mascarpone, Pistachios 38 (Fall/Winter)
- Black Olive Tapenade, Shaved Fennel, Tomato Confit, Crouton 38
- Blue Cheese Mousse, Celery, Brioche, Candied Walnuts 38
- Chilled Tomato Gazpacho, Basil Oil 46 (Summer)
- 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 Crudités, Lemon Aioli, Fleur de Sel 12 per guest
- Olives, Orange, Basil, Fines Herbs 5 per guest
- Artisan Cheeses, Walnut Bread, Crackers 18 per guest
- California Caviar, Toasted Brioche, Chive, Crème Fraîche, Chopped Egg, Red Onion
- Per Ounce: California White Sturgeon Caviar 165
- Chef's Selection Charcuterie: Sliced Meats, Pate, Whole Grain Mustard 18 per guest

### SEAFOOD DISPLAY

- Seasonal Oysters, Ginger Mignonette 54 per dozen
- 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.

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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

Roasted Asparagus, Aged Balsamic, Shaved Parmesan (Spring)

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 (Summer) - \$6 Supplement



Gazpacho, Basil Oil (Summer)

Gazpacho, Basil Oil, Fresh Crab (Summer) - \$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

Lobster Consommé

Creamed Asparagus Soup (Spring)

Pumpkin Soup, Chestnut, Apple (Fall / Winter)



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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## PRIVATE DINING MENUS

### 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 (Summer/Fall)

Grilled Salmon, French Lentils, Pinot Noir Sauce (Winter/Spring)

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.
- Highest priced selected entrée prevails as the price per person.
- An additional \$20 per person will be applied to your menu price.
- 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.

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## PRIVATE DINING MENUS

### DINNER

#### MAIN COURSE

Sautéed Alaskan Halibut, Provençal Vegetables, Bouillabaisse Jus (Seasonal)  
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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## PRIVATE DINING MENUS

### DESSERT

#### SUMMER

Toasted Coconut Angel food, Vanilla Roasted Pineapple, Dark Rum Sabayon  
Valrhona Chocolate Mousse, Torte, House Made Gianduja, Hazelnut Custard  
Classic Apple Tart, Calvados Caramel, Vanilla Bean Ice Cream  
Caramel Pudding Parfait, Poached Pear, Toasted Almonds, Chantilly Crème  
Fromage Blanc Cheesecake, Brown Sugar Apples, Cinnamon Streusel  
Chocolate Caramel Fleur de Sel Tartlet, Vanilla Bean Milkshake  
Warm Oatmeal Shortcakes, Spiced Autumn Fruits, Vanilla Ice Cream

#### 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

Quince Sorbet  
Pineapple Sorbet  
Green Apple Sorbet  
Pomegranate Sorbet  
Cranberry-Orange 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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