

AUBERGE DU SOLEIL

Small Plates

Ahi Tuna Tartare , Wakame, Dashi Gelée	19
Grouper Ceviche , Red Chili, Avocado	16
Mediterranean Octopus , Chickpeas, Salsa Verde	15
Wild Shrimp , Orange Glaze, Peppers, Black Olive Caramel	16
Blue Crab Cake , Coleslaw, Ancho Remoulade	16
Slow Cooked Egg , Lobster, Lemon Crème Fraîche	13
California Asparagus , Tarragon Butter	8
Sautéed Bloomsdale Spinach , Shallots	7
Wild Mushrooms , Red Wine Glaze	12
Shredded Carrots , Almonds, Golden Raisins, Lemon	5
Grilled Artichoke , Ravigote Sauce	8
Chilled Farro Salad , Asparagus, Parmesan, Parsley	6
Steamed Manila Clams , Pork Belly, Lime, Basil	13
Hong Kong Wings , Soy Lime Vinaigrette	10
Spiced Lamb Skewer , Green Olives, Cous Cous Tabouleh	15
Roasted Bone Marrow , Horseradish Crust, Grilled Bread	13
Soy Glazed Short Ribs , Kimchi, Pickles	18

Traditional

du Jour

Soupe	11
Auberge Omelette	19
Seasonal Fish	28
Fresh Raw Oysters	3.25 each
Pommes Frites, Aioli	8
Crispy Monterey Bay Calamari, Lemon Yogurt Sauce	16
Flatbread, Hummus, Eggplant Caviar, Sun-dried Tomatoes	17
Little Gem Salad, Caesar Dressing, Boccarones	15
<i>with Grilled Chicken</i>	19
Chopped Cobb	
Romaine, Chicken, Bacon, Avocado, Beets, Mimosa	21
Asian Shrimp Salad	
Crispy Rice Galette, Crunchy Vegetables, Avocado	24
Grilled Salmon "Open Face"	
Cucumbers, Dill, Olive, Pasta & Pesto Salad	27
Wild Mushroom Pasta, Parmesan Cream, Arugula	18
<i>with Crispy Pancetta</i>	21
Asparagus Risotto	
Wild Shrimp, Meyer Lemon, Yuzu Emulsion	30
Pizza, Tomato, Mozzarella	18
<i>Choice of Prosciutto, Pepperoni, or Mushrooms</i>	3 per item
Duck Confit Pizza, Fontina, Balsamic Roasted Onions, Arugula	21
<i>Choice of Mushrooms or Organic Egg</i>	3 per item
Grilled Auberge Burger, Traditional Garnish, Pommes Frites	19
<i>Available with Jack, Cheddar or Blue Cheese</i>	
<i>Add Bacon, Mushrooms or Avocado</i>	3 per item
Prime New York Beef, Point Reyes Blue, Fingerling Potatoes	
Leeks Vinaigrette, Red Wine Jus	35

Charcuterie

Chef's Selection of Four 28

Your Choice of Three 24

Accompanied by Crouton, Caper Berries, Cornichon, and Whole Grain Mustard

Salami

Saucisson Sec- Fatted Calf, Napa

Tuscano- Fra Mani, Berkeley

Salametto Piccante- Fra Mani, Berkeley

Cured Meat

Lardo- Boccalone, SF

Prosciutto- San Daniele, Italy

Bresaola- Fatted Calf, Napa

Specialty Meats

Bierwurst- Fatted Calf, Napa

Mortadella- Boccalone, SF

House-Made Pâtés & Terrines

Duck & Foie Gras Terrine

Foie Blond Pâté

Pork Rilette

Local Artisan Cheese Presentation 28

Devil's Gulch- Cow Milk, Cowgirl Creamery
 Coma Alta- Cow Milk, Nicasio Valley Cheese Company
 Acapella- Goat Milk, Andante Dairy
 Largo- Cow Milk, Andante Dairy

Desserts

12 ea

Auberge Torte au Chocolat, Hazelnut Daquoise, House Made Gianduja
(A Whole Torte is the Perfect Gift, please inquire)

Filo Wrapped Chocolate Dumplings
 Tarragon Ice Cream, Arbequina Olive Oil

Roasted Pineapple Tart

Vanilla Rum Pastry, Rum Raisin Ice Cream

Profiteroles

Vanilla Bean Ice Cream, Chocolate Sauce

Auberge Cookie Plate, 9 cookies baked to order *Please allow 20 minutes* 19

Coupe de Glace

Serving for One- 12 for Two- 19

Coupe au Café: Coffee Ice Cream, Chocolate Sorbet, English Toffee, Devil's Food

Coupe du Banane: Vanilla Ice Cream, Bananas Foster, Candied Hazelnuts

Coupe Belle Hélène: Pear Sorbet, Chocolate Sauce

Trio of Seasonal Fruit Sorbets

March 1, 2011



ALL MEMBERS OF THE WORLD