

AUBERGE DU SOLEIL

Les Fruits de Mer

Petit Plateau 65.00		Grand Plateau 120.00
½ Lobster, 8 Oysters 4 Clams, 4 Shrimp		1 Lobster, 16 Oysters 8 Clams, 8 Shrimp Seasonal Selection

Small Plates

Steamed Manila Clams , Pork Belly, Lime, Basil	13
Soy Braised Short Ribs , Kimchi, Pickles	18
Maine Rock Crab Cake , Coleslaw, Ancho Remoulade	16
Hiramasa Ceviche , Red Chili, Avocado	19
Mediterranean Octopus , Chickpeas, Salsa Verde	15
Ahi Tuna Tartare , Wakame, Dashi Gelée	18
Spiced Lamb Skewer , Green Olives, Cous Cous Tabouleh	15
Wild Shrimp , Orange Glaze, Peppers, Black Olive Caramel	16
Slow Cooked Hen Egg , Lobster, Lemon Crème Fraîche	13
Hong Kong Wings , Soy Lime Vinaigrette	11
Roasted Bone Marrow , Horseradish Crust, Grilled Bread	14
Wild Mushrooms , Red Wine Jus	12
✓ Grilled Half Artichoke , Basil, Sauce Ravigote	10
✓ Buttered Asparagus , Tarragon	11
✓ Sautéed Bloomsdale Spinach , Shallots	7
✓ Chilled Farro , Parmesan, Lemon, Radish	9

Please do not hesitate to let us know if you have specific food allergies or sensitivities so that we may accommodate your needs.

✓ Vegetarian selection



@AubergeBistro

Du Jour

Fresh Raw Oysters 3.25 each
Soup 11
Auberge Omelette 19
Seasonal Fish 28

Traditional

✓ 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 19</i>
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
✓ Hand Cut Pappardelle, Spring Vegetables, Pesto, Ricotta 18 <i>with Crispy Pancetta 21</i>
Wild Shrimp Risotto Bacon, English Peas, Mint, Yuzu Emulsion 30
✓ Pizza, Tomato, Mozzarella 18 <i>Choice of Prosciutto, Pepperoni, or Mushrooms 3 per item</i>
Duck Confit Pizza, Fontina, Balsamic Roasted Onions, Arugula 21 <i>Choice of Mushrooms or Organic Egg 3 per item</i>
Grilled Auberge Burger, Traditional Garnish, Pommes Frites 19 <i>Available with Jack, Cheddar or Blue Cheese Add Bacon, Mushrooms or Avocado 3 per item</i>
Prime New York Beef, Point Reyes Blue Fingerling Potatoes, Leek Vinaigrette 35

Charcuterie

Chef's Selection of Four 28
Your Choice of Three 24

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

Salami

Nostrano – Fra Mani
Tuscano – Fra Mani
Salameto Piccante – Fra Mani

Cured Meat

Lardo – Boccalone
Prosciutto – San Daniele
Coppa – Hobbs
Lomo – Fatted Calf

Specialty Meats

Bierwurst – Fatted Calf
Mortadella – Boccalone

House-Made Pâtés & Terrines

Duck & Foie Gras Terrine
Foie Blond Pâté
Fromage de Tête

Local Artisan Cheese Presentation 28

Txiki – Sheep Milk, Barinaga Ranch
Mt Tam – Cow Milk, Cowgirl Creamery
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

Apple Tart

Classic Apple Tart, Calvados Caramel, Vanilla Bean Ice Cream

Profiteroles

Vanilla Bean Ice Cream, Chocolate Sauce

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

Trio of Seasonal Fruit Sorbets

Coupe de Glace

Serving for One- 12 for Two- 19

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

Coupe de Mandarine: Mandarin Sorbet, Vanilla Ice Cream, Poundcake



RELAIS & CHATEAUX