



## AUBERGE DU SOLEIL

NAPA VALLEY

For many, the name Auberge du Soleil connotes cuisine first, with the inn of the same name a delightful afterthought. Indeed, Auberge du Soleil began as a restaurant created by visionary restaurateur Claude Rouas more than 20 years ago. Since then, the Auberge has maintained its legacy as a culinary destination, where innovative menus inspired by the bounty of Napa Valley are paired with wine in ways that delight and inspire longtime devotees.

### *Auberge du Soleil* Dinner

#### First Course

Hamachi Sashimi, Lemon Gelée, Cucumber Jus

Corn Soup, Rock Crab, Chervil

Pan Seared Foie Gras, Peaches, Pain Perdu, Huckleberry Sauce

Poached Maine Lobster, Watermelon, Prosciutto, Smoked Tomato Jus

#### Second Course

Northern Halibut, String Beans, Shell Beans, Bacon, Basil Broth

Heirloom Tomato Risotto, Wild Shrimp, Tarragon, Yuzu Emulsion

Crispy Skate Wing, English Peas, Bibb Lettuce, Almond, Citrus

Seared Ahi Tuna, Hearts of Palm, Glazed Pork Belly, Quail Egg

#### Main Course

Liberty Farm Duck, Mizuna, Sugar Snaps, Red Wine Plum Jus

Prime New York Beef, Wild Mushrooms, Corn, Poirade Sauce

Spiced Lamb, Goat Cheese Stuffed Squash Blossom, Romano Beans,  
Niçoise Olives

Bacon Wrapped Veal, Farro, Chanterelles, Baby Carrots, Sherry Sauce

#### Dessert Course

Huckleberries, Crème Fraîche Bavarian Cream, Lemon Baba Pavé,  
Douglas Fir Streusel

Sweet Corn Crème Brûlée, Hushpuppies, Bayleaf-Blackberry Jus

Crisp Filo Wrapped Chocolate Dumplings, Tarragon Ice Cream,  
Arbequina Olive Oil

Trailside Strawberries, Vanilla Pound Cake, Fromage Blanc,  
Crisp Meringues

Balsamic Roasted Figs, Pepper Brioche, Hazelnuts, Cashel Blue

O'Henry Peaches, Young Coconut, Macadamia Nut Butter Cookies,  
Coconut Sorbet

*ninety dollars for four courses  
a la carte requests will be honored*

### *Tasting Menu* Prix Fixe

Yellowfin Tuna Sashimi, Radish, Soy,  
Pickled Vegetables, Ginger  
*2005 Emrich-Schönleber "Monzinger Frühlingsplätzchen"  
Riesling-Kabinett Nahe-Germany*



Foie Gras Torchon, Peaches,  
Almonds, Brioche  
*2002 Bon Père Germanier "Mitis"  
Amigne de Vétroz, Valais-Switzerland*



Sautéed Veal Sweetbreads,  
Fava Bean Raviolo, Brown Butter, Capers  
*2005 Ramey  
Chardonnay-Russian River Valley*



Roasted Squab, Figs,  
Chickpeas, Arugula, Cumin, Carrot  
*2004 Robert Stemmler "Nugent"  
Pinot Noir-Russian River Valley*



Curried Lamb Loin, Baby Fennel, Niçoise Olives, Goat  
Cheese Stuffed Squash Blossom  
*2000 Bodegas Roda "Roda II"  
Tempranillo-Rioja-Spain*



Francois Pralus "Trinidad", Three Presentations,  
Napoleon with Chocolate Cream  
Warm Cake and Vanilla Foam  
Pavlova with Chocolate Sorbet  
*1990 Mas Amiel, Maury-France*

*Available for the Entire Table Only  
one hundred fifteen dollars per guest  
one hundred ninety six dollars per guest with wine*