



SHARE

- Smoked Salmon & Fromage Blanc Tartine, *Lemon* 14
- Crispy Monterey Bay Calamari, *Spicy Aioli* 17
- Duck Foie Blond Paté, *Cinnamon Port Gelée* 16
- * Grilled Flatbread,
- Hummus, Baba Ganoush, Sun-dried Tomatoes* 17
- Roasted Bone Marrow, *Horseradish Crust, Grilled Bread* ... 16
- Baby Back Ribs, *Gochujang Glaze* 14
- * Pommes Frites, *Aioli* 10
- * Chips & Roasted Salsa Roja..... 11
- Duck Confit Pizza, *Fontina, Balsamic Onions, Arugula*..... 24
- * Margherita Pizza, *Mozzarella Di Bufala, Basil*..... 22
- choice of Prosciutto, Pepperoni, or Mushrooms, 3 per item*

RAW BAR

- Oysters
- on the Half Shell* 3.75/ea
- Sauvignon Blanc Poached Wild Shrimp Cocktail..... 22
- Osetra Caviar
- served with Traditional Garnish, Blini*..... 175/oz

LES FRUITS DE MER

- ½ Lobster, 8 Oysters, 4 Clams, 4 Shrimp..... 70

* VEGETARIAN SELECTIONS

LOCAL ARTISAN CHEESE

Chef's Selection of Four Cheeses
Handcrafted by California Fromagerie
 37

Pleasant Ridge Reserve
Aged Cow Milk Uplands Cheese Co

Mt. Tam
Cow Milk Cowgirl Creamery

Acapella
Goat Milk Andante Dairy

Largo
Cow Milk Andante Dairy

SOUP & SALAD

- * Potato Leek Soup *Pulled Croutons, Olio Nuovo*..... 14
- * Roasted Beet Salad *Carrots, Honey Yogurt, Pistachios, Mache*..... 14
- Marinated Tuna Crudo *Baby Greens, Pickled Wakame, Lemon-Tamari Dressing*..... 32
- * Market Salad *Butternut Squash, Balsamic Onions, Sunflower Seeds, Sherry Vinaigrette*... 18
- with Chicken*.. 27
- with Seasonal Fish or Shrimp*.. 35

SANDWICH & PASTA

- Mozzarella di Bufala & Prosciutto Sandwich
- Pesto, Arugula, Fennel, Lemon* 23
- Duck Confit Flautas
- Chipotle Salsa, Chayote Salad, Queso Fresco* 26
- House Made Rigatoni Pasta
- Italian Sausage, Rapini, Lemon, Pecorino* 22

GRILL & SAUTÉ

- Seasonal Fish du Jour 34
- Grilled Auberge Burger
- Five Dot Ranch Beef, Butter Lettuce, Ed's Tomatoes, Pommes Frites* 25
- Bacon, Mushrooms or Avocado* 3 per item
- Prime New York Beef
- Fingerling Potato, Swiss Chard, Blu del Moncenisio, Cabernet Sauce* 39

SIDES

- * Crispy Brussels Sprouts *Brown Butter, Calabrian Chili, Parmesan*..... 12
- * Wild Mushrooms *Extra Virgin Olive Oil, Thyme*..... 12
- * Sautéed Bloomsdale Spinach..... 9

DESSERT

- Auberge Torte au Chocolat *Hazelnut Daquoise, House Made Gianduja*..... 17
- Lemon Tart *Brown Butter Almond Sablé, Toasted Meringue, Poppy Seed Gelato* 17
- Profiteroles *Vanilla Bean Ice Cream, Chocolate Sauce*..... 17
- Trio of Seasonal Fruit Sorbets..... 17
- Coupes de Glace: Two scoops 12 | Four scoops 18
- *Coupe aux Banane: Vanilla Ice Cream, Bananas Foster*
- *Coupe aux Poire: Lemon Chiffon Cake, Pear Sorbet, Huckleberries*
- Auberge Cookie Plate..... Three cookies 9 | Six cookies 18 | Nine cookies 25
- Please allow 20 minutes to bake*

CHARCUTERIE

Chef's Selection of Four 30
Your Choice of Three 26

served with Croutons, Caper Berries, Cornichon, & Whole Grain Mustard

House-Made
Pork Rilette Mortadella Duck Terrine

Specialty Meats
Prosciutto – San Danielle Coppa - Creminelli

Salami
Varzi – Creminelli Milano - Creminelli Chorizo Seco - Charlitos Cocina Calabrese - Creminelli



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