



SHARE

Smoked Salmon & Fromage Blanc Tartine, <i>Lemon</i>	14
Crispy Monterey Bay Calamari, <i>Spicy Aioli</i>	17
Pan Roasted Padron Peppers, <i>Maldon Salt</i>	12
* Grilled Flatbread, <i>Hummus</i> , <i>Baba Ganoush</i> , <i>Sun-dried Tomatoes</i>	17
Roasted Bone Marrow, <i>Horseradish Crust</i> , <i>Grilled Bread</i>	16
Chicken Wings, <i>Yuzu Dashi Glaze</i>	14
* Pommes Frites, <i>Aioli</i>	10
* Chips & Roasted Salsa Roja.....	11
House Made Sausage Pizza <i>Peppers</i> , <i>Mozzarella</i>	23
* Margherita Pizza, <i>Mozzarella Di Bufala</i> , <i>Basil</i>	22
choice of <i>Prosciutto</i> , <i>Pepperoni</i> , or <i>Mushrooms</i>	3 per item

RAW BAR

Oysters <i>on the Half Shell</i>	3.75/ea
Sauvignon Blanc Poached Wild Shrimp Cocktail.....	22
Osetra Caviar <i>served with Traditional Garnish</i> , <i>Blini</i>	175/oz
Local Halibut Ceviche <i>Avocado</i> , <i>Radish</i> , <i>Cilantro</i>	18

LES FRUITS DE MER

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

* VEGETARIAN SELECTIONS

SOUP & SALAD

Tomato Gazpacho, <i>Goat Cheese Crostini</i> , <i>Basil</i>	14
* Roasted Beet Salad, <i>Horseradish Crème Fraiche</i> , <i>Candied Walnuts</i>	14
Rare Yellowfin Tuna Niçoise Salad, <i>Haricots Verts</i> , <i>Tomatoes</i> , <i>Black Olives</i>	36
* Market Salad <i>Corn</i> , <i>Balsamic Onions</i> , <i>Sunflower Seeds</i> , <i>Sherry Vinaigrette</i>	18
with <i>Chicken</i> ..	27
with <i>Seasonal Fish</i> or <i>Shrimp</i> ..	35

SANDWICH & PASTA

Mozzarella di Bufala & Prosciutto Sandwich <i>Pesto</i> , <i>Arugula</i> , <i>Fennel</i> , <i>Lemon</i>	23
Duck Confit Flautas <i>Chipotle Salsa</i> , <i>Chayote Salad</i> , <i>Queso Fresco</i>	26
* House Made Campanelle Pasta <i>White Corn</i> , <i>Summer Squash</i> , <i>Cherry Tomatoes</i> , <i>Pesto</i>	22
Seasonal Fish du Jour	34
Grilled Auberge Burger <i>Five Dot Ranch Beef</i> , <i>Butter Lettuce</i> , <i>Ed's Tomatoes</i> , <i>Pommes Frites</i>	25
<i>Bacon</i> , <i>Mushrooms</i> or <i>Avocado</i>	3 per item
Prime New York Beef <i>Heirloom Tomatoes</i> , <i>Fourme d'Ambert</i> , <i>Bordelaise Vinaigrette</i>	39

GRILL & SAUTÉ

SIDES

* White Brentwood Corn, <i>Calabrian Chili Butter</i>	12
* Wild Mushrooms <i>Extra Virgin Olive Oil</i> , <i>Thyme</i>	12
* Sautéed Bloomsdale Spinach.....	9

DESSERT

Auberge Torte au Chocolat <i>Hazelnut Daquoise</i> , <i>House Made Gianduja</i>	17
June Flame Peaches <i>Buttermilk Panna Cotta</i> , <i>Blackberries</i> , <i>Shortbread Streusel</i>	17
Profiteroles <i>Vanilla Bean Ice Cream</i> , <i>Chocolate Sauce</i>	17
Trio of Seasonal Housemade Fruit Sorbets	17
Coupes de Glace:..... Two scoops 12 Four scoops 18	
• <i>Coupe aux Fraise</i> : <i>Strawberry Sorbet</i> , <i>Agramoto Cake</i>	
• <i>Coupe aux Cerises</i> : <i>Cocoa Geniose</i> , <i>Amarena Cherries</i>	
Auberge Cookie Plate..... Three cookies 9 Six cookies 18 Nine cookies 25	
<i>Please allow 20 minutes to bake</i>	

LOCAL ARTISAN CHEESE

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

Mt. Tam
Cow Milk
Cowgirl Creamery

Largo
Cow Milk
Green Dirt Farm

Acapella
Goat Milk
Andante Dairy

Carmody
Cow Milk
Bellwether Farms

CHARCUTERIE

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

House-Made
Mortadella
Pork Rillettes
Duck Terrine

Specialty Meats
Prosciutto – San Daniele
Lomo- Fatted Calf

Salami
Varzi – Creminelli
Finocchiona-House Made
Sopressa- Crèminelli
Uncured Salami - Zoe's

*Served with Croûtons,
Caper Berries, Cornichon, &
Whole Grain Mustard*



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