



SHARE

Smoked Salmon & Fromage Blanc Tartine, <i>Lemon</i>	14
Crispy Monterey Bay Calamari, <i>Spicy Aioli</i>	17
* Grilled Flatbread, <i>Hummus, Baba Ganoush, Sun-dried Tomatoes</i>	17
Roasted Bone Marrow, <i>Horseradish Crust, Grilled Bread</i>	16
Chicken Wings, <i>Yuzu Dashi Glaze</i>	14
* Pommes Frites, <i>Aioli</i>	10
* Chips & Roasted Salsa Roja.....	11
Hand Pulled Pizza, <i>Fingerling Potato, Lemon Cream, Pancetta</i> 23	
* Margherita Pizza, <i>Mozzarella Di Bufala, Basil</i>	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, <i>Blini</i>	175/oz

LES FRUITS DE MER

½ Lobster, 8 Oysters, 4 Clams, 4 Shrimp.....	70
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* VEGETARIAN SELECTIONS

ARTISAN CHEESE

Chef's Selection of Four Cheeses <i>Handcrafted by California Fromagerie</i>	37
Largo <i>Cow Milk Andante Dairy</i>	
Toma <i>Cow Milk Point Reyes Cheese Company</i>	
Acapella <i>Goat Milk Andante Dairy</i>	
Teleeka <i>Goat, Sheep, Cow Milk Tomales Farmstead Creamery</i>	

SOUP & SALAD

* Spiced Red Lentil Soup, <i>Finger Lime, Cilantro</i>	14
* Roasted Beet Salad, <i>Horseradish Crème Fraiche, Candied Walnuts</i>	14
Rare Yellowfin Tuna, <i>Rancho Gordo Yellow Eye Beans, Lemon, Boquerones</i>	36
* Market Salad <i>Winter Squash, Balsamic Onions, Sunflower Seeds, Sherry Vinaigrette</i>	18
with Chicken..	27
with Seasonal Fish or Shrimp..	35

SANDWICH & PASTA

Mozzarella di Bufala & Prosciutto Sandwich	
<i>Pesto, Arugula, Fennel, Lemon</i>	23
Duck Confit Flautas	
<i>Chipotle Salsa, Chayote Salad, Queso Fresco</i>	26
House Made Buckwheat Rigatoni	
<i>Tomato, Fennel Sausage, Rapini, Calabrian Chili</i>	22

GRILL & SAUTÉ

Seasonal Fish du Jour	34
Grilled Auberge Burger	
<i>Five Dot Ranch Beef, Butter Lettuce, Ed's Tomatoes, Pommes Frites</i>	25
<i>Bacon, Mushrooms or Avocado</i>	3 per item
Prime New York Beef	
<i>Swiss Chard, Fingerling Potatoes, Fourme d'Ambert, Thyme Jus</i>	39

SIDES

* Crispy Brussels Sprouts <i>Calabrian Chilies, Parmesano Reggiano</i>	12
* Wild Mushrooms <i>Extra Virgin Olive Oil, Thyme</i>	12
* Sautéed Bloomsdale Spinach.....	9

DESSERT

Auberge Torte au Chocolat <i>Hazelnut Daquoise, House Made Gianduja</i>	17
Yuzu "Pie" <i>Shiso Gelato, Mango, Toasted Meringue</i>	17
Profiteroles <i>Vanilla Bean Ice Cream, Chocolate Sauce</i>	17
Trio of Seasonal Housemade Fruit Sorbets	17
Coupes de Glace	Two scoops 12 Four scoops 18
• <i>Coupe aux Mandarin: Cotton Cheesecake, Vanilla Bean Ice Cream</i>	
• <i>Coupe aux Banana: Foster Sauce, Vanilla Bean Ice Cream</i>	
Auberge Cookie Plate	Three cookies 9 Six cookies 18 Nine cookies 25
<i>Please allow 20 minutes to bake</i>	

CHARCUTERIE

Chef's Selection of Four	30
Your Choice of Three	26
House-Made	
<i>Mortadella</i>	
<i>Duck & Pork Terrine</i>	
<i>Pork Rilette</i>	
Specialty Meats	
<i>Prosciutto - San Daniele</i>	
<i>Coppa - Creminelli</i>	
Salami	
<i>Berkshire - Fatted Calf</i>	
<i>Varzi - Creminelli</i>	
<i>Milano - Creminelli</i>	
<i>Uncured Salami - Zoe's</i>	
<i>Served with Croûtons,</i>	
<i>Caper Berries, Cornichon, &</i>	
<i>Whole Grain Mustard</i>	



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