



SHARE

OYSTERS ON THE HALF SHELL <i>Ginger Mignonette</i>	3.75/ea
WILD GULF SHRIMP COCKTAIL <i>House Made Cocktail Sauce</i>	22
SMOKED SALMON TARTINE <i>Fromage Blanc, Lemon</i>	14
TERRINE DE CANARD <i>Pistachio, Pickled Vegetables, Cherry Mostarda</i>	17
CRISPY MONTEREY BAY CALAMARI <i>Spicy Aioli</i>	22
🍴 GRILLED FLATBREAD <i>Hummus, Baba Ganoush, Sun-Dried Tomatoes</i>	17
MOROCCAN SPICED CHICKEN WINGS <i>Black Sesame</i>	19
🍴 POMMES FRITES <i>Lemon Aioli</i>	10

SOUP & SALAD

🍴 SOUPE AU PISTOU	14
<i>Garden Vegetables, Heirloom Beans, Parmesan, Pesto</i>	
🍴 GRILLED APRICOT SALAD.....	19
<i>Endive, Marcona Almonds, Honey Yogurt</i>	
SALADE NIÇOISE.....	36
<i>Yellowfin Tuna, Fennel, Radish, Tomato Confit, Haricots Jaunes, Black Olives</i>	
🍴 SALADE DE MARCHÉ.....	18
<i>Sugar Snap Peas, Balsamic Onions, Sunflower Seeds, Sherry Vinaigrette</i>	
with Chicken	27
with Seasonal Fish	35

MAINS

FROMAGES

CHEF'S SELECTION
OF FOUR LOCAL CHEESES

37

LARGO

*Cow Milk
Andante Dairy*

TOMA

*Cow Milk
Point Reyes Cheese Company*

ACAPELLA

*Goat Milk
Andante Dairy*

INVERNESS

*Cow Milk
Cow Girl Creamery*

QUICHE AU JAMBON ET FROMAGE	23
<i>Fatted Calf Ham, Gruyère, Spinach, Butter Lettuce Salad</i>	
POISSON DU JOUR	36
PACIFIC SWORDFISH SANDWICH.....	34
<i>Tapenade, Lemon Aioli, Butter Lettuce, Summer Rice Salad</i>	
POULET GRILLÉ.....	29
<i>Cous Cous Tabbouleh, Shaved Fennel, Roasted Peppers, Harissa, Tzatziki</i>	
STEAK FRITES	39
<i>Prime New York, Arugula, Black Truffle Butter</i>	
HOUSE MADE CAMPANELLE.....	22
<i>Spicy Sausage, Pickled Peppers, Tomato, Pecorino</i>	
🍴 MARGHERITA PIZZA.....	22
<i>Double Eight Dairy Mozzarella, Basil choice of Prosciutto, Pepperoni, or Mushrooms</i> 3 per item	
AUBERGE BURGER	25
<i>Five Dot Ranch Beef, Butter Lettuce, Ed's Tomatoes, Pommes Frites with Bacon, Mushrooms or Avocado</i> 3 per item	

SIDES

🍴 WILD MUSHROOMS <i>Extra Virgin Olive Oil, Thyme</i>	12
🍴 SAUTÉED BLOOMSDALE SPINACH <i>Shallots</i>	9
🍴 PAN ROASTED FINGERLING POTATOES <i>Parsley, Fleur du Sel</i>	9

DESSERT

AUBERGE TORTE AU CHOCOLAT <i>Hazelnut Daquoise, House Made Gianduja</i>	17
BUTTERMILK PANNA COTTA <i>Pistachio Cake</i>	17
PROFITEROLES <i>Vanilla Bean Ice Cream, Chocolate Sauce</i>	17
TRIO OF SEASONAL HOUSEMADE FRUIT SORBETS	17
COUPES DE GLACE <i>Two Scoops</i>	12
MANDARIN <i>Cotton Cheesecake with Vanilla Bean Ice Cream</i>	
BANANA <i>Foster Sauce with Vanilla Bean Ice Cream</i>	
AUBERGE COOKIE PLATE <i>Baked to order, please allow 20 minutes to bake</i>	
THREE COOKIES	9
SIX COOKIES	18

CHARCUTERIE

CHEF'S SELECTION OF FOUR

30

YOUR CHOICE OF THREE

26

HOUSE-MADE

*Mortadella
Duck Terrine
Pork Rillette*

SPECIALTY MEATS

*Prosciutto - San Daniele
Lomo- Fatted Calf
Wagyu Bresola - Elevation*

SALAMI

*Varzi - Creminelli
Lonzo- Fatted Calf
Uncured Salami- Zoe's Meat
Milano - Creminelli*

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



RELAIS &
CHATEAUX

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

🍴 VEGETARIAN SELECTIONS