



SHARE

OYSTERS ON THE HALF SHELL <i>Ginger Mignonette</i>	3.75/ea
OSETRA CAVIAR <i>Traditional Garnish, Blinis</i>	175/oz
WILD GULF SHRIMP COCKTAIL <i>House Made Cocktail Sauce</i>	22
LOCAL HALIBUT CEVICHE <i>Avocado, Chips</i>	28
SMOKED SALMON TARTINE <i>Fromage Blanc, Lemon</i>	17
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
🍴 POMMES FRITES <i>Lemon Aioli</i>	10

SOUP & SALAD

GODDESS MELON SOUP	16
<i>Lobster, Borage, Mint</i>	
🍴 WHITE CORN SOUP	14
<i>Pulled Croutons</i>	
🍴 GRILLED APRICOT SALAD.....	19
<i>Endive, Marcona Almonds, Honey Yogurt</i>	
SALADE NIÇOISE.....	36
<i>Yellowfin Tuna, Fennel, Radish, Cherry Tomatoes, Blue Lake Beans, Black Olives</i>	
🍴 SALADE DE MARCHÉ.....	18
<i>Sugar Snap Peas, Corn, Sun Golds, Sunflower Seeds, Sherry Vinaigrette</i>	
<i>with Chicken</i>	27
<i>with Seasonal Fish</i>	35

MAINS

FROMAGES

CHEF'S SELECTION OF
FOUR LOCAL CHEESES
37

TELEEKA

*Goat, Sheep, Cow Milk
Farmstead Creamery*

TOMA

*Cow Milk
Point Reyes Cheese Company*

MAIA

*Cow Milk
Briar Rose Creamery*

PIERCE PT.

*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	42
<i>Prime New York, Arugula, Tarragon 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>	13
🍴 BUTTERED WHITE BRENTWOOD CORN <i>Tarragon</i>	10
🍴 SAUTÉED BLOOMSDALE SPINACH <i>Shallots</i>	9

DESSERT

AUBERGE TORTE AU CHOCOLAT <i>Hazelnut Daquoise, House Made Gianduja</i>	17
STRAWBERRIES "ROMANOFF" <i>Sour Cream Cheesecake, Brown Sugar Streusel</i>	17
PROFITEROLES <i>Vanilla Bean Ice Cream, Chocolate Sauce</i>	17
TRIO OF SEASONAL HOUSEMADE FRUIT SORBETS	17
HOUSEMADE 70% PERU "UCAYALI RIVER" CREMEUX	17
<i>Roasted Cherries, Kirsch Cream, Devil's Food Cake</i>	
COUPE DE GLACE	
MYRTILLES ET CITRON <i>Blueberries, Angel Food Cake, Lemon Buttermilk Sherbet</i>	
TWO SCOOPS	12
FOUR SCOOPS	18
AUBERGE COOKIE PLATE <i>Baked to order, please allow 20 minutes to bake</i>	
SIX COOKIES	18
NINE COOKIES	24

CHARCUTERIE

CHEF'S SELECTION
OF FOUR
30

YOUR CHOICE OF THREE
26

HOUSE MADE

*Mortadella
Pork Rilette*

SPECIALTY MEATS

*Prosciutto - San Daniele
Lomo - Fatted Calf*

SALAMI

*Calabrese-Creminele
Varzi - Creminelli
Uncured Salami - Zoe's Meat
Milano - Creminelli*

*Served with House Made 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.

🍴 VEGETARIAN SELECTIONS

L'INSPIRATION DE FRANCE

SOIXANTE-QUINZE (75)	18
<i>Sparkling Wine, Tanqueray Gin, Lemon</i>	
L'INTERVENTION	21
<i>Casamigos Blanco Tequila, Aperol, Daron Calvados, Sparkling Wine, Strawberry, Lemon, Rhubarb Bitters</i>	
VIEUX CARRÉ	19
<i>Knob Creek Rye, Benedictine, Courvoisier V.S.O.P, Angostura Bitters, Bossierie Sweet Vermouth</i>	

SPECIALTY COCKTAILS

BASIL LIMONATA	19
<i>Ketel One-Citron Vodka, Fresh Basil, Sparkling Water, Lime</i>	
GINGER PIMM'S	17
<i>Pimm's #1, Fever Tree Ginger Beer, Ginger Syrup</i>	
MEZCAL INDISCRETION	19
<i>Del Maguey "Vida" Mezcal, Green Chartreuse, Lime, Jalapeno</i>	
TWO TICKETS TO PARADISE	16
<i>Charbay Tahitian Vanilla Bean Rum, Dubonnet Rouge, Apple Juice, Daron Calvados, Cinnamon, Nutmeg</i>	
KENTUCKY TEA	20
<i>Basil Hayden 8 year old Kentucky Bourbon, Flowering Earl Grey Syrup, Lemon, Bergamot Powdered Sugar Rim</i>	
STRAWBERRY LEMONADE	18
<i>Maker's Mark Bourbon, Fresh Lemon Juice, Strawberries</i>	
AUBERGE SUNSET	18
<i>Sparkling Wine, Pama Pomegranate Liqueur, Chambord</i>	

AUBERGE CLASSICS

AUBERGE MARGARITA	19
<i>Herradura Silver Tequila, Lime, Orange, Agave Nectar</i>	
THE ULTIMATE GREYHOUND	20
<i>Grey Goose l'Orange Vodka, Guava Nectar, Grapefruit</i>	
CUKE'S GIMLET	19
<i>Belvedere Vodka, Mint, Lime, Cucumber, Cayenne Pepper, Himalayan Pink Salt</i>	
ISLAY NEGRONI	19
<i>The Bontanist "Islay" Gin, Campari, Boissiere Sweet Vermouth</i>	
APEROL SPRITZ	18
<i>Aperol, Sparkling Wine, Seltzer</i>	
SIMPLE RYE OLD-FASHIONED	21
<i>Michter's Rye Whiskey, Simple Syrup, Orange Bitters</i>	
WESTERN MANHATTAN	19
<i>Woodinville Bourbon Whiskey, Giuseppe Carpano "Antica Formula" Sweet Vermouth, Angostura Bitters</i>	

ICED TEAS

ICED TEA BLACK	6
<i>Traditional blend of Ceylon & China black teas, brisk & revitalizing with subtle floral notes</i>	
ICED THAI 'CHA YEN'	9
<i>Ceylon infused with star anise, cardamom, cinnamon, tamarind, vanilla bean & muscovado sugar topped with coconut milk</i>	
DAVID RIO TIGER SPICE CHAI LATTE	9
<i>Milk blended with San Francisco based David Rio's signature chai black tea with cinnamon, cardamom, and clove</i>	

WINES BY THE GLASS

SPARKLING WINE	GLASS
AUBERGE DU SOLEIL North Coast non-vintage	16
DOMAINE CARNEROS Brut Rosé - Carneros non-vintage	21
SCHRAMSBERG Blanc de Blanc North Coast 2016	22

CHAMPAGNE	GLASS
VEUVE CLIQUOT "Yellow Label" Brut - Champagne non-vintage	31
BILLECART-SALMON Brut Rosé - Champagne non-vintage	49

WHITE	GLASS CARAFE
BONNY DOON "Beeswax" Picpoul - Arroyo Seco 2019	13 32
HONIG Sauvignon Blanc - Napa Valley 2019	12 28
FOXEN "Old Vines" Chenin Blanc - Santa Maria Valley 2017	13 32
TRUCHARD Roussanne - Carneros 2018	15 34
SMITH MADRONE Riesling - Spring Mountain District 2016	15 36
AUBERGE DU SOLEIL Chardonnay - Napa Valley 2018	11 25
LAIRD "Red Hen" Chardonnay - Napa Valley 2017	16 40
HUDSON Chardonnay - Carneros 2018	30 73

ROSÉ	GLASS CARAFE
AUBERGE DU SOLEIL Rosé of Grenache - California 2018	11 25

RED	GLASS CARAFE
KEN WRIGHT Pinot Noir - Willamette Valley-Oregon 2017	17 41
FREEMAN Pinot Noir - Russian River Valley 2017	22 52
LITTORAI "Les Lames" Pinot Noir - Anderson Valley 2017	35 85
QUIVIRA Zinfandel - Dry Creek 2017	14 34
JEAN ROYER "Cuvée Tradition" Châteauneuf-du-Pape France 2016	25 61
RELIC "Scarpa" Syrah - Napa Valley 2015	29 71
SWITCHBACK RIDGE "Peterson Family Vineyard" Merlot - Calistoga 2015	28 67
AUBERGE DU SOLEIL Cabernet Sauvignon - Napa Valley 2016	13 32
HESS COLLECTION "Allomi" Cabernet Sauvignon - Napa Valley 2017	19 45
FAUST Cabernet Sauvignon - Napa Valley 2017	29 76

Glass 6 oz. - Carafe 15 oz.

BEERS

TAP	
SONS Pilsner, Napa Valley	10
BARREL BROTHERS "¿Por Qué No?" Mexican Style Amber Lager, Sonoma	11
SCHNEIDER WEISSE "Hefeweizen" Germany	13
MAD FRITZ "Zodiac" IPA, St. Helena	17

BOTTLED	
HEINEKEN Pale Lager, Netherlands	9
MAD RIVER "JAMAICA RED ALE" American Amber Ale, Humboldt	9
NORTH COAST BREWING "OLD RASPUTIN" Russian Imperial Stout, Fort Bragg	11
KRONENBOURG "1664" European Pale Lager, Strasbourg France	9
ELYSIAN "SPACE DUST" India Pale Ale, Seattle	11
MICHELOB "ULTRA" Light American Amber, Saint Louis	8
RED STRIPE Lager, Jamaica	9
CORONA EXTRA Pale Lager, Mexico	9
BITBURGER "DRIVE" Non-Alcoholic Pilsner, Germany	9

NON-ALCOHOLIC

IPANEMA Ginger Ale, Fresh Muddled Lime, Sugar	9
HERBAL FIZZ Mixed berry, Orange, Lemon, Hibiscus & Rosehip Syrup, Club Soda	9
STRAWBERRY SUN Apple Juice, Orange Juice, Strawberry Puree, Crème de Coconut ..	9
IZZE SPARKLING FRUIT JUICE Blackberry Pomegranate	7
SPARKLING APPLE CIDER Non-Alcoholic	7 glass 19 bottle
<i>Duche de Longueville - Normandy France</i>	
HOUSE SQUEEZED JUICE Ruby Grapefruit Orange	9