



## Sense of Balance

<b>Heirloom Tomato Carpaccio</b>	14
almond milk mozzarella • basil • balsamic	
<b>Seafood Trio</b>	17
crudo • ceviche • prawns	
<b>Ratatouille Ravioli</b>	16
tomato broth • eggplant caviar • zucchini blossom	
<b>Green Papaya Salad</b>	19
seared scallops • fiery peanuts • bibb lettuce	
<b>Market Plate</b>	23
black rice • baby bok choy • vegetable frito misto • pumpkin seed mole • Anasazi bean ragout	
<b>Hot-Seared Tuna</b>	30
sticky black rice • black sesame • black garlic	
<b>Citrus-Cured Salmon</b>	30
tomato jam • arugula salad • Parmesan shavings	

## Sense of Place

<b>Sweet Corn Soup</b>	12
huitlacoche tempura • epazote oil	
<b>Arugula Salad</b>	14
watercress • beets • blue cheese • prickly pear	
<b>Cumin Grilled Texas Quail</b>	14
pumpkin seed mole • anasazi beans • grilled corn	
<b>Tuna Tartare</b>	18
blue corn blinis • chipotle caviar • grilled scallions	
<b>Guajillo Prawns</b>	30
white chocolate mole • red rice • mango salsa	
<b>Thick Kurobuta Pork Chop</b>	38
poblano mac • grilled asparagus • whiskey sauce	
<b>Date Basted Galisteo Lamb Rack</b>	39
goat cheese tamale • smoked tomato relish	

## Sense of Comfort

<b>Warm Chicory Salad</b>	14
crispy prosciutto • farm egg • broiled humboldt fog	
<b>Mezcal Steamed Mussels and Clams</b>	15
garlic brioche • oregano • red chile flakes	
<b>Terra Burger</b>	19
smoked Edam • O-ring • pork belly ketchup • truffle fries	
<b>Grilled Chicken Paillarde</b>	28
arugula salad • white balsamic dressing • roasted red pepper • pecorino polenta croutons	
<b>Halibut Cheek “Frito Misto”</b>	28
zucchini • tempura mushrooms • organic greens	
<b>Diver Scallops and Pork Belly</b>	34
edamame purée • sauternes reduction	
<b>Kobe Beef Hanger Steak</b>	36
peppercorn sauce • green beans • truffle fries	

**SIDES** cheese tots • truffle fries • poblano mac 'n mushrooms • asparagus/brown butter hollandaise • green beans/toasted hazelnuts • steamed broccoli/smoked gouda 8 ea

As part of Auberge Resorts' commitment to the environment, we support local farmers and suppliers and adhere to the sustainable fisheries guidelines as established by Seafood Watch

A 20% gratuity will be added to parties of six or more

Charles Dale, Executive Chef