



Sense of Balance

Spring Vegetable Terrine	14
preserved lemon vinaigrette • micro herb salad	
Crab Apple Salad	18
Chesapeake Bay soft shell • Hawaiian hearts of palm Granny Smiths • cider vinaigrette	
Pan-Seared Alaskan Halibut	32
baby artichokes • cherry tomatoes wild arugula salad	
Tuna a la Plancha	30
quinoa couscous • fava beans cilantro lime chimichurri	
Market Plate	23
zucchini "pasta" al pesto • morels and asparagus baby artichokes • crispy kale	

Sense of Place

Arugula Salad	15
piñon clusters • beets • blue cheese prickly pear	
Tuna Tartare	18
blue corn blinis • chipotle caviar grilled scallions	
Scallop and Pork Belly	19/30
edamame purée • sauternes reduction	
Cumin-Roasted Pheasant	30
mountain morels • fiddlehead ferns new potatoes • kumquat relish	
Rack of Lamb	39
rhubarb BBQ • spring onion spoon bread mint salsa • crispy kale	

Sense of Comfort

Costa Brava	18
jamon iberico • baby octopus green olive gremolata	
Fresh Burrata	17
zucchini "pasta" • piñon pesto orange braised fennel	
Young Garlic Ravioli	18/34
littleneck clams • chorizo Cantimpalo smoky tomato broth	
Chili-rubbed Braised Beef Short Ribs	29
poblano mac • grilled asparagus • whiskey sauce	
Black Angus Beef Tenderloin	38
peppercorn sauce • garlic broccoli truffle fries	

SIDES cheese tots • truffle fries • poblano mac 'n mushrooms • crispy kale • steamed broccoli/smoked gouda • Chef's vegetable of the day 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