

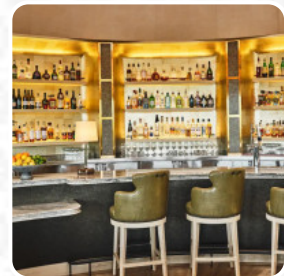
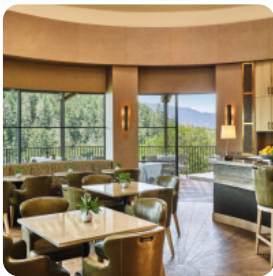


The Bistro At Auberge Du Soleil Menu

<https://menuweb.menu>

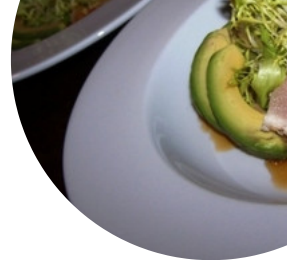
180 Hill Rd CA 94573, Rutherford, United States

+17079631211,+17079673111 - <https://aubergeresorts.com/aubergedusoleil/dine/>



The restaurant from Rutherford offers **152** different **courses and drinks** on [the menu](#) at an average price of \$41.8. Join us at The Bar for a leisurely lunch, drinks, and shared plates, or a casual sunset dinner. A popular spot for both tourists and locals, The Bar provides a perfect place to relax in the middle of wine country. Our menu combines fine dining options with bistro-style dishes, perfect for any time of day. Make sure to reserve your table in advance to secure your spot.

The Bistro At Auberge Du Soleil Menu



Sashimi

TUNA TARTAR

Oriental Dishes

FALAFEL

Antipasti

BURRATA

Salad

LOCAL BABY GREENS

\$22.0

Gnocchi

GNOCCHI

Breakfast

BUTTERMILK PANCAKES

Drinks

GLASS OF WINE

Rice

RISOTTO

Appetizer

TARTARE

From The Grill

RIBS

Grilled Specialties

JAPANESE A5 WAGYU

\$75.0

Appetizers

CRISPY MONTEREY BAY CALAMARI

Wine

CHARDONNAY

Main Menu

SAUTEED DIVER SCALLOP

Cheesecakes

KEY LIME CHEESECAKE

Salad Bar Vegetariano

MAIA

Egg Dishes

OMELETTE

Soup & Salads

GRILLED CHICKEN COBB SALAD \$35.0

Small Plates

ALBACORE TATAKI

Oysters On The Half Shell

OYSTERS ON THE HALF SHELL

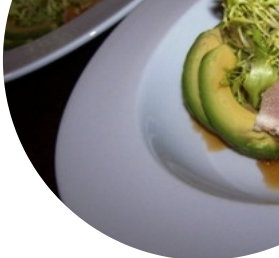
Signature Cocktails

SAGITTARIUS

Third Course

TRIO OF SEASONAL HOUSEMADE
FRUIT SORBETS \$20.0

The Bistro At Auberge Du Soleil Menu



Cold

HAMACHI CRUDO \$33.0

Raw

YELLOWFIN TUNA TARTARE \$29.0

Savory

SMOKED SALMON TARTINE \$26.0

Rise & Shine

AUBERGE ROSÉ

Plats Principaux

AUBERGE BURGER \$32.0

Cheeses

HARBISON

Enhancements

ROASTED SUNCHOKES

Second

RICOTTA TALEGGIO CAPPELLETTI

Chef's Tasting Menu

GREEN GARLIC RISOTTO

Rise And Shine

AUBERGE SPARKLING WINE

Fromages

MT. TAM

Limonchello

HOUSEMADE

Hors D' Oeuvres

CRACKED HALF DUNGENESS CRAB \$47.0

Secondes

COW'S MILK BURRATA

Sixth Course

KEY LIME BOMBOLITAS

French

FOIE GRAS

Artisan Cheese

RISPENS

Small-Ish

BEEF TARTARE \$46.0

Supplément

OSETRA CAVIAR SUPPLEMENT \$95.0

Del Giorno

EARLY GIRL TOMATO GAZPACHO \$19.0

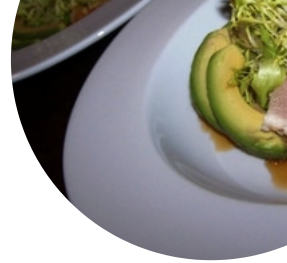
Sides

BRENTWOOD CORN, BUTTER, TARRAGON \$18.0

Signature Beef Cuts

PRIME NEW YORK STEAK \$69.0

The Bistro At Auberge Du Soleil Menu



Tonight's Wood-Fired Grill

WOLFE RANCH QUAIL

Sustenance

BASIL CRUSTED RABBIT

Appetizers/Sushi

SAUTEED SCALLOPS

Pasta - Plain

POTATO GNOCCHI

Dinner To Start And Share

SEARED YELLOWFIN TUNA

Varka's Oyster And Shellfish Bar

OSETRA CAVIAR \$195.0

"Ze" Brunch

DUCK CONFIT HASH

BE CURIOUS

WINE PAIRING

Pesce (Fish) - Side Dish

BROCCOLI RAPINI

Cheese From Our Counter

TOMA

Evening Menu - Second Course

BABY MESCLUN SALAD

Fruit & Vegetable Trays

FARMERS MARKET VEGETABLE CRUDITE

Cheese | \$47

MINUET

Salads

ROASTED BONE MARROW \$30.0

TUNA SALAD

Pizza

MARGHERITA PIZZA \$28.0

PIZZA MARGHERITA

Mains

SAUTÉED MEDITERRANEAN SEA BASS \$47.0

HOUSEMADE CAMPANELLE PASTA \$35.0

Vegetarian

BLOOMSDALE SPINACH \$15.0

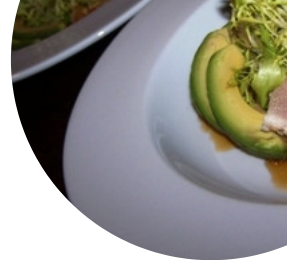
PARMESAN ASPARAGUS

Seafood

CHILLED MAINE LOBSTER

SHRIMP SALAD

The Bistro At Auberge Du Soleil Menu



Side Dishes

FRENCH FRIES	\$15.0
SAUTEED MUSHROOMS	\$15.0

Starters & Salads

FRENCH FRIES
ANTIPASTO

Sauces

DIPS
SALSA

Popular Items

ROASTED PORK BELLY
MANILA MANGO

Share

WILD GULF SHRIMP COCKTAIL	\$36.0
ONION FINES HERB DIP	\$25.0

Uncategorized

SPECIALTY MEATS
SAUTÉED BLACK BASS

Cocktails

MIMOSA
KIR ROYALE
BLOODY MARY

Restaurant Category

DESSERT
GLUTEN FREE
VEGETARIAN

Entrées

OYSTERS ON THE HALF SHELL (EACH)	\$5.0
GRAND PLATEAU	\$195.0
STEAK TARTAR	
PAN SEARED YELLOWFIN TUNA	

Main

GRILLED FLATBREAD	\$27.0
HOUSEMADE COOKIE PLATE	
IBERIAN DUROC PORK CHOP	
CABERNET BRAISED SHORT RIB	
WOLFE RANCH QUAIL SALAD	
PRIME BEEF PAVÉ	
SPICED LOCAL LAMB	

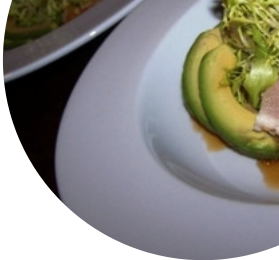
Starters

	GREEN GARLIC SOUP
	WILD GULF SHRIMP
	WHIPPED MARINATED TOFU
	SONOMA CHICKEN
	HALF DOZEN OYSTERS
	COLD SMOKED SALMON
	MAINE LOBSTER OMELET
	ALBACORE CRUDO
	SAUTÉED SWEETBREADS

These Types Of Dishes Are Being Served

	SALAD
	FISH
	PASTA
	PIZZA

The Bistro At Auberge Du Soleil Menu



SOUP

BREAD

DESSERTS

BURGER

APPETIZER

OYSTERS

LAMB

LOBSTER

CHEF'S SELECTION OF CHEESES \$8
SUPPLEMENT

TRIO OF SEASONAL FRUIT SORBETS

MUFFINS

Ingredients Used



SALAMI

TUNA

SALMON

CHEESE

PORK MEAT

ONION

AVOCADO

OLIVES

DUCK

HALIBUT

CHOCOLATE

TOMATOES

FRUIT

SHRIMP

GARLIC

SCALLOPS

Dessert



AUBERGE TORTE AU
CHOCOLAT \$20.0

PROFITEROLES \$20.0

K J ORCHARDS ROYAL
BLENHEIM APRICOTS \$20.0

COUPE DE GLACE AUX FRAISES \$20.0

SORBET

KISHU MANDARINS

BROWN SUGAR ROASTED PINEAPPLE

HOUSEMADE 70% "BEJOFO ESTATE
"MADAGASCAR CHOCOLATE CREMEUX

MALTED VALRHONA BAHIBE MILK
CHOCOLATE MOUSSE

TRIO OF HOUSEMADE SEASONAL FRUIT
SORBETS

The Bistro At Auberge Du Soleil

180 Hill RdCA 94573, Rutherford,
United States

Opening Hours:
Monday 11:30-23:00
Tuesday 11:30-23:00
Wednesday 11:30-23:00
Thursday 11:30-23:00
Friday 11:30-23:00
Saturday 11:30-23:00
Sunday 11:30-23:00

Made with [Menu](#)

