

THREE FOR THIRTY

ASK FOR OUR FINGER LAKES FRIDAY BARTENDER'S SPECIAL • THREE COURSES FOR \$30** PER PERSON

FIRST COURSE SELECT ONE

BOSTON SEAFOOD CHOWDER HADDOCK, SHRIMP, SCALLOPS, POTATO, ONION, CELERY

SEASONAL SALAD FRESH VEGETABLES, HOUSE-MADE DRESSING

ENTRÉES SELECT ONE

PASTA BOLOGNAISE HAND-MADE PASTA, SIRLOIN, PORK, TOMATO, GARLIC, GRANA PADANO

MUSHROOM TORTELLONI LOCAL MUSHROOMS, SEASONAL GREENS, ARTICHOKE VELOUTÉ

DESSERT SELECT ONE

LEMON TART ITALIAN MERINGUE, BLUEBERRIES, LEMON CURD

CHOCOLATE TORTE SALTED CARAMEL, ALMONDS, DULCE DE LECHE ICE CREAM , HIBISCUS

THE AURORA INN DINING ROOM

391 MAIN STREET, AURORA, NEW YORK 13026 • INNSOFAURORA.COM • 315.364.8888

A MESSAGE FROM THE CHEF

RESPECT FOR INGREDIENTS, FOR FARMERS, AND FOR OUR SHARED ENVIRONMENT IS THE FOUNDATION FOR A GOOD MEAL. THAT'S WHY, FROM CHARCUTERIE TO ICE CREAM, WE MAKE EVERYTHING FROM SCRATCH WHENEVER POSSIBLE, AND WHY WE SOURCE FROM LOCAL PURVEYORS AND RESPONSIBLE HARVESTERS.

EACH DISH BROUGHT TO YOUR TABLE TONIGHT IS THE PRODUCT OF MONTHS OF CAREFUL CONSIDERATION, PASSION, AND TEAMWORK. IT IS MY HOPE TO COMFORT AND NOURISH YOU — TO SHOW YOU HOW EVEN SIMPLE, FAMILIAR FOOD CAN BE ELEGANT AND INSPIRING WHEN PREPARED THOUGHTFULLY. PLEASE ENJOY!



PATRICK HIGGINS, EXECUTIVE CHEF

the INNS of AURORA

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