

# 1833

KITCHEN & BAR

## Six Eighty Cellars Dinner

*Friday, April 25, 2024, hors d'oeuvres 6:00 p.m., dinner 6:30 p.m.*

*Located in the historic Lakeside Room at the Aurora Inn*

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### Welcome Hors d'Oeuvres

*baguette crostini, herbed chèvre, fried olive*

**Cabernet Sauvignon, "Pet-Nat," 2021**

### Octopus & Sunchoke Salad

*lavash cracker, green tea, cucumber coulis*

**Grüner Veltliner, "Clayver," 2023**

### Smoked Celeriac Tart

*custard, trout roe, orange gelée, chive*

**Riesling, "Cocciopesto," 2023**

### Braised Lamb Vol-au-vent

*charred eggplant, labneh, roasted radish*

**Pinot Meunier, 2023**

### Peach Tarte Tatin

*molasses ice cream, mint sprig*

**Riesling, "Concrete Diamond," 2022**

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### HOSTS FOR THE EVENING

Ian Barry – Director of Winemaking, Six Eighty Cellars

Shane Riley – Events Chef, Inns of Aurora