

# AURORA COOKS!

## OCTOBER & NOVEMBER 2025

welcome toast of Knapp Winery Brut

### SMOKED PHEASANT BREAST

goat cheese and herb puff pastry, fig and vanilla bean jam

*dietary alternative: smoked kohlrabi, goat cheese and herb quenelle, gluten-free coral, fig jam*

OPTIONAL WINE PAIRING: RED TAIL RIDGE WINERY PINOT NOIR

### BUTTERNUT SQUASH PASTA

pistachio cream, truffle

*dietary alternative: gluten-free butternut pasta, pistachio olive oil, fresh truffle*

OPTIONAL WINE PAIRING: FORGE CELLARS CABERNET FRANC

### MAPLE-BRINED PORK BELLY

cranberry and hazelnut relish, parsnip purée

*dietary alternative: roasted tofu, maple sugar, cranberry and hazelnut relish, parsnip purée*

OPTIONAL WINE PAIRING: RAVINES WINE CELLARS DRY RIESLING

### PEAR & SHERRY SORBET

### SEA BASS

gem carrot, radish, roasted brussels sprout, roasted onion and herb broth

*dietary alternative: seared cauliflower, autumn vegetables, roasted onion and herb broth*

OPTIONAL WINE PAIRING: HEART & HANDS WINE COMPANY ESOTERRA

### PUMPKIN AND HONEY NUT SQUASH PAVLOVA

spiced caramel, black pepper-toasted pumpkin seed

OPTIONAL WINE PAIRING: FINGER LAKES DISTILLING MAPLE JACK LIQUEUR