

AURORA
COOKS!

DECEMBER & JANUARY

welcome toast of Dr. Konstantin Frank Brut

BEET & ENGLISH CUCUMBER SALAD

toasted hazelnuts, feta, orange zest vinaigrette

OPTIONAL WINE PAIRING: RAVINES WINE CELLARS DRY RIESLING

GROUND DUCK PASTA

marinated olives, roasted cipollini onion, arugula, rosemary and sage

*dietary alternative: gluten-free roasted tofu pasta, marinated olives, roasted cipollini onion,
arugula, rosemary and sage*

OPTIONAL WINE PAIRING: HOSMER WINERY CABERNET FRANC

POMEGRANATE & MINT GRANITA

DRENCHED LAMB RACK

braised fennel and purple cabbage, herb baby potatoes, lamb demi-glace

dietary alternative: vegan poached and smoked turnip, braised fennel and purple cabbage, herb baby potatoes

OPTIONAL WINE PAIRING: RED TAIL RIDGE WINERY PINOT NOIR

CHOCOLATE POT DE CRÈME