

AURORA

COOKS!

FEBRUARY & MARCH

welcome toast of Dr. Konstantin Frank Brut

SAUTÉED ASPARAGUS

creamy beet polenta, goat cheese, pistachio and herb vinaigrette, black lime dust
dietary alternative: creamy beet polenta made from oat milk, treeline vegan cheese, pistachio and herb vinaigrette, black lime dust

OPTIONAL WINE PAIRING: RAVINES WINE CELLARS DRY RIESLING

SEAR ARCTIC CHAR

risotto with herbs, capers, garlic, and smoked chopped mussels, accompanied by basil and tomato nage,
bottarga di tonno, parmigiano-reggiano, calabrian oil
dietary alternative: celery root fondant, risotto with capers, garlic, and smoked chopped mushrooms in a basil tomato nage

OPTIONAL WINE PAIRING: HEART & HANDS WINE COMPANY PETITE ARVINE

GRANITA

DRY AGED STRIP LOIN

truffle butter, parsley and leek pomme purée, celeriac root crisps, red wine reduction
dietary alternative: scallion ash roasted carrot

OPTIONAL WINE PAIRING: RED TAIL RIDGE WINERY TEROLDEGO

LEMON AND FENNEL POSSET

dietary alternative: dairy-free option

OPTIONAL WINE PAIRING: TBD