

# 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