

AURORA
COOKS!

APRIL & MAY

welcome toast of Dr. Konstantin Frank Brut

SMOKED TROUT

Humbolt Fog cheese, poached rhubarb, crisps

*dietary alternative: smoked tofu, Humbolt Fog cheese (or cashew cheese with onion ash),
poached rhubarb, crisps*

OPTIONAL WINE PAIRING (\$): RED TAIL RIDGE WINERY TEROLDEGO

CRAB CAKE

verde sauce, poached egg, bottarga, watercress, spring radish, petite pea greens,

green onion salad with white wine vinegarette

*dietary alternative: cauliflower cake, verde sauce, optional poached egg; watercress, spring radish,
petite pea greens, green onion salad with white wine vinaigrette*

OPTIONAL WINE PAIRING (\$): RAVINES WINE CELLARS DRY RIESLING

SEASONAL GRANITA

HERITAGE PORK LOIN

herb polenta cake, pink grapefruit onion jam, aioli

dietary alternative: tempeh, herb polenta cake, pink grapefruit onion jam, vegan aioli

OPTIONAL WINE PAIRING (\$): FINGER LAKES PINOT NOIR OR CABERNET FRANC

CHOCOLATE CAKE

dietary alternative: crème fraîche ice cream, honeycomb toffee, honey sauce

OPTIONAL WINE PAIRING (\$): BRIGHT LEAF VINEYARDS RIESLING ICE WINE