

AURORA  
COOKS!

APRIL & MAY

*dinner \$90 ++ per person, wine pairings \$65 ++ per person*

*add-on welcome oysters \$20 ++ per person*

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