

AURORA COOKS!

JUNE & JULY

\$115 plus tax per person

optional wine pairing \$65 plus tax per person

ENHANCE YOUR EXPERIENCE

*elevate your experience with these enhancements,
placed at your seat to enjoy with our welcome toast of sparkling wine*

six fresh oysters with citrus and mignonettes, \$20 plus tax

cheese & charcuterie with house-made pickles, Dijon, Tête de Moine cheese, and cured meats, \$28 plus tax

cheese plate with house-made pickles, Dijon, and a selection of cheeses, \$25 plus tax

beef carpaccio with smashed cucumber, fresh shallot, cured egg yolk, and spicy aioli, \$28 plus tax

welcome toast of sparkling wine

CHARRED CAULIFLOWER

toasted chili lime pistachio, leek cream, olive oil

OPTIONAL WINE PAIRING: RAVINES WINE CELLARS DRY RIESLING

HOUSE-STUFFED CAPONATA PASTA

seared scallops, eggplant, tomato, celery and garlic,

brown butter, Castelvetrano olives, garden herbs, parmesan crisps

dietary alternative: house-stuffed caponata pasta, seared golden squash,

eggplant, tomato, celery and garlic, Castelvetrano olives, garden herbs

OPTIONAL WINE PAIRING: STANDING STONE VINEYARDS CHARDONNAY

SEASONAL GRANITA

SEARED PORK STEAK

house spice dry rub, potato pavé, artichoke, caramelized shallot broth

dietary alternative: roasted mushroom, house spice dry rub, potato pavé, artichoke, caramelized shallot broth

OPTIONAL WINE PAIRING: RED TAIL RIDGE WINERY PINOT NOIR

CHOCOLATE POT DE CRÈME

red wine sea salt

dietary alternative: dairy and egg-free chocolate ganache

OPTIONAL WINE PAIRING: LAKEWOOD VINEYARDS PORT