

1833

KITCHEN & BAR

Family-Style

Available for 12-25 guests, starting at \$85 per person plus tax & gratuity

Contact Melissa at mlaceydingy@innsofaurora.com

✿ Vegetarian ✿ Gluten-Free 🏠 Sourced from Local Farms

SAMPLE MENU

APPETIZERS SELECT TWO

Frisée Salad 14 ✿ 🏠

apple, toasted almond, lardon, pickled onion, maple vinaigrette

Labneh 18 ✿ 🏠

feta, roasted tomato and garlic, pine nuts, crostini

Chorizo Mussels 20

dry aged chorizo, braised leeks, white wine, baguette

Duck Pastrami 25 🏠

smoked mustard seed, ruby red kraut, roasted garlic aioli, rye toast

ENTRÉES SELECT TWO

Grilled Rack of Lamb 40

polenta, chimichurri, cipollini onion, cauliflower, English peas, confit tomato

Seared Salmon 38 ✿

cassoulet vert, snap peas, pancetta, white balsamic reduction

Bolo Pasta Bolognese

cavatelli, ricotta, sirloin, pork, tomato

Grilled Tenderloin 55 🏠 ✿

asparagus, mushroom, au poivre sauce, baby potatoes

Crispy Oyster Mushroom 30 ✿ 🏠

coconut polenta, pickled onion, wilted greens, hot maple, smoked jus

SIDES SELECT THREE

Grilled Asparagus 11 ✿

crispy garlic

Crispy Baby Potatoes 9 ✿

pecorino

Grilled Broccolini ✿

garlic butter, lemon

Basmati Rice

crispy garlic

Balsamic Mushrooms 12 ✿ ✿ 🏠

F. Oliver's aged balsamic vinegar, feta, fresh thyme

DESSERT SELECT ONE

Custom Cake or Individual Desserts