

AURORA COOKS!

AUGUST & SEPTEMBER

\$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

PLEASE ORDER AT TIME OF BOOKING

welcome toast of sparkling wine

GRILLED & CHILLED SKIRT STEAK

chive and dijon dressing, composed summer salad of haricots verts,
shaved carrots, local vegetables, fresh greens

*dietary alternative: marinated, seared, and chilled soft tofu, chive and dijon dressing,
composed summer salad of haricots verts, shaved carrots, local vegetables, fresh greens*

OPTIONAL WINE PAIRING: RED TAIL RIDGE WINERY PINOT NOIR

TOMATO PAPPARDELLE

house-made pasta, oven-cured heirloom tomatoes, fresh basil,
smoked butter, purple and green basil, dehydrated manchego

*dietary alternative: house-made gluten-free pasta, oven-cured heirloom
tomatoes, fresh basil, smoked olive oil, purple and green basil*

OPTIONAL WINE PAIRING: HEART & HANDS WINE COMPANY ESOTERRA

SEASONAL GRANITA

SEARED GRASSLAND FARMS CHICKEN

summer succotash, creamy corn purée, potato and shallot crisps, herb and pepper oil
dietary alternative: seared hen of the woods mushrooms, summer succotash,

creamy corn purée, potato and shallot crisps, herb and pepper oil

OPTIONAL WINE PAIRING: RAVINES WINE CELLARS DRY RIESLING

CORN ICE CREAM

butter-dipped, house-spun corn ice cream, blueberry and white chocolate-dipped waffle cone
dietary alternative: lactose and gluten-free ice cream

OPTIONAL WINE PAIRING: LAKEWOOD VINEYARDS PORT