

AURORA COOKS!

OCTOBER & NOVEMBER

\$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

FIRST TASTE

welcome toast of local sparkling wine served with crispy chicken

dietary alternative: crispy cauliflower

PORK TERRINE

wild mushroom bisque, truffle oil, crumbled goat cheese, rosemary sea salt

dietary alternative: roasted mushroom, dairy-free wild mushroom bisque, truffle oil, rosemary sea salt

OPTIONAL WINE PAIRING: RAVINES WINE CELLARS RIESLING

SEASONAL GRANITA

SEARED LAMB LOIN

tarragon beurre blanc, fall squash purée, roasted pear, root vegetable, heirloom carrot hash

dietary alternative: delicata squash roulade, spinach and fall vegetables

OPTIONAL WINE PAIRING: SHAW VINEYARD CABERNET SAUVIGNON

ORANGE OLIVE OIL CAKE

dark chocolate truffles, earl grey ice cream

dietary alternative: dairy and gluten-free dessert