AURORA

COOKS!

DECEMBER & JANUARY

$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

fresh oysters with citrus and mignonettes, $20 plus tax for a half dozen, $38 plus tax for one dozen
cheese & charcuterie with house-made pickles, dijon, tête de moine cheese, and cured meats, $28 plus tax
local goat cheeses, roasted baby beets and root vegetables, $28 plus tax

PLEASE ORDER AT TIME OF BOOKING

FIRST TASTE

welcome toast of local sparkling wine served with a skewer of turnip, potato, squash, and sirloin
dietary alternative: skewer of turnip, potato, and squash

ONION GRATIN

caramelized cipollini onions, shallots, roasted garlic, house-made toast, swiss
dietary alternative: caramelized cipollini onions, shallots, roasted garlic, gluten-free toast, vegan swiss
OPTIONAL WINE PAIRING: FORGE CELLARS CABERNET FRANC

CRANBERRY GRANITA

BRAISED PORK

whole-roasted fennel, rosemary, garlic, shallot, cracked fennel seed, parsnip-whipped potatoes, demi-glace
dietary alternative: whole-roasted fennel and endive, rosemary, garlic, shallot, cracked fennel seed, parsnip-whipped potatoes, vegan orange truffle butter
OPTIONAL WINE PAIRING: DR. KONSTANTIN FRANK RKATSITELI

VANILLA BEAN POACHED PEAR

gorgonzola ice cream, toasted sesame cookie, house-made caramel
dietary alternative: dairy and gluten-free dessert
OPTIONAL WINE PAIRING: ICE WINE