

# NEW YEARS EVE 2025

AURORA RESTAURANT  
DECEMBER 31

## DINNER MENU

ENJOY A COMPLIMENTARY GLASS OF BUBBLY



### STARTER

SMOKED SALMON  
ROSES

OR

FOIE GRAS SALAD

Served on a bed of arugula, horseradish cream, pickled cucumber, caper berries & grilled crostini bread.

Baby tuscan greens with arugula, spinach, pea shoots, blood orange filets & fresh berries. Crowned with seared foie gras, dressed with a lemon thyme truffle vinaigrette.

### MAIN COURSE

POACHED BUTTERED  
LING COD

OR

CLASSIC VEAL RACK

A west coast delicacy napped with creamy velvet butter sauce served over a salt spring mussel saffron risotto with grilled asparagus.

Tri coloured peppercorn & fresh herb crusted veal roasted to perfection. Served with dauphinoise potatoes, marinated grilled vegetables and mirrored with an island picked chanterelle mushroom cream sauce.

OR

ROASTED WILD  
MUSHROOM RAVIOLI

Tossed with rich basil fennel cream or arrabiata sauce, over grilled vegetable ratatouille, topped with parmesan reggiano and garlic toast.

### DESSERT

CHOCOLATE BANANA  
BREAD PUDDING

OR

MANGO CHEESECAKE

Served warm with vanilla ice cream, fresh berries & caramel sauce

Served with roasted strawberry compote & chocolate curls

DINNER MUSIC GUESTS PEACH & QUIET

**\$109** + tax  
per person

RESERVATIONS RECOMMENDED  
LIMITED SEATING

