

AURORA

APPETIZERS

Crispy Guandong Pork Belly

Succulent cubes of pork served over fried wontons with pickled ginger, kabayaki drizzle and sweet chili dipping sauce.

26

Butternut Squash Ravioli

Roasted squash pasta tossed in fresh Local Basil pesto cream, topped with lemon gremolata, served with crispy beets

25

Coquilles Saint-Jacques

Scallops tossed in a rich mushroom fennel cream sauce, topped with gruyere cheese with hints of pernod. served with garlic toast points.

27

Tuna Tataki

Ahi tuna rolled in togarashi & sesame seeds, seared to perfection. Served with ponzu sauce, shredded daikon, wakame & wasabi.

28

SALADS

Twin Beet Salad

Roasted red & yellow beets, with olive oil, garlic and fresh herbs. Served with mixed greens, grape tomatoes, toasted walnuts, goat cheese crumble, dressed with champagne strawberry vinaigrette.

25

Grilled Romaine Hearts

Caesar salad off the grill, seared romaine hearts topped with blue cheese, fresh parmesan shavings, drizzled with house made dressing. Served with garlic ciabatta bread.

24

Burrata Caprese

Rich Italian soft cheese, paired with heirloom tomatoes, house made basil pesto, on a bed of fresh arugula. Dressed with roasted garlic vinaigrette. Served with grilled ciabatta points.

25

AURORA

ENTRÉES

Aged Ribeye Steak

Rubbed with fine herbs & fresh pepper, basted with garlic butter while grilling, cooked to your desired doneness. Served with dauphinoise potato and Chef's fresh vegetables of the evening, house made chimichurri sauce.

Choose your cut size, 6-16oz, \$55 +\$6/oz

Fraser Valley Duck Breast

BC Crispy duck breast mirrored on a cracked black peppercorn, blueberry demi- glace, sautéed rosemary gnocchi & fresh vegetables.

38

Braised Lamb Shank

Braised in Roma tomatoes, mirepoix, red wine, fresh rosemary, thyme & garlic. Simmered until fall off the bone tender, served over pappardelle pasta with sautéed fresh vegetables

38

Grilled Stuffed Eggplant

Chargrilled eggplant stuffed with an array of roasted vegetables seasoned with a few of Chef's favorite Mediterranean spices, bound with chick pea puree, baked in arrabbiata sauce served with fingerling potato.

32

Baked Halibut Escovitch

Inspired by one of Chef's favorite Jamaican dishes this mild spiced, sweet & savory, fresh thyme, ginger, lemon with hints of allspice, baked with onion, carrot, red & yellow peppers, tomato slice, served with jasmine rice.

40