

Aurora

VALENTINE'S MENU

First Course

SPICY TUNA TARTARE

Local Yellowfin Tuna, Mix Bell paper, Scallions, Togarashi, Ponzu Dressing,
Avocado Mousse, Sesame Lavash

or

SUNSET ROLL

Torched Salmon, Shrimp Tempura, Mango, Cucumber,
Spicy Mango Sauce & Unagi Sauce

or

CREAMY BURRATA BEETS SALAD (v)

Baked Beets, Arugula, Heirloom Tomatoes, Avocado,
Balsamic Reduction & Basil Oil

Intermezzo

PARSNIP APPLE SOUP (v)

with Cream & Focaccia Croutons

or

MOROCCAN ROASTED CAULIFLOWER SALAD (vg)

Wadson's Farm Cauliflower, Winter Greens, Green Olives, Cherry Tomatoes,
Pomegranate, Toasted chickpeas, Tahini Dressing

Main Course

PAN SEARED ROCK FISH

Lemon Pea Risotto, Buttered Asparagus & Saffron Piccata Sauce

or

CHARRED FILLET MIGNON

Mashed Potatoes, Grill Trumpet & oyster Mushroom, Au Poivre Sauce

or

SMOKED SOUS VIDE DUCK BREAST

Scalloped Potatoes, Honey Glazed Carrots & Red Wine Cherry Sauce

or

SHORT RIB RAVIOLI

Cremini Mushroom Marsala Sauce & Truffle Emulsion, Parsley Crumbs

or

** HALF SPINY LOBSTER BROILED OR SUSHI TEMPURA**

Focaccia & Shrimp Stuffing, Charred Asparagus,
Roast Fingerling Potatoes, Sherry Butter

or

Lobster Tempura Sushi, Mango, Avocado, Crab, Unagi Sauce, Special Sauce

Dessert

RASPBERRY WHITE CHOCOLATE SABLEE

Raspberry Mousse, Almond Sablé, Florentine

or

VALENTINE OPERA CAKE

Chocolate Soil, Berries, Caramel Sauce, Vanilla Ice Cream

\$120 per person
plus service charge

** \$35 surcharge on Lobster, according to availability**