

# Aurora

## MARCH MENU

### FIRST COURSE

HOUSE MADE SHRIMP RAVIOLI

Shrimp Bisque Sauce, Basil Oil

or

SPICY TUNA TACO TOSTADAS

Local Yellowfin Tuna, Chili, Avocado, Red Onion, Spicy Mayo, Ponzu Sauce

or

“SUSHI CHEF’S SPECIAL RAINBOW ROLL”

Salmon, Tuna, Yellowtail, Mango, Avocado, Cucumber,

Chef Special Sauce & Unagi Sauce

or

MELON & PROSCIUTTO SALAD

Arugula, Creamy Burrata, Beet Chutney, Balsamic Glaze

### INTERMEZZO

CREAMY NEW ENGLAND ROCK FISH CHOWDER

Garlic Crumbs

or

AVOCADO & BEETS SALAD (v)(n)

Mix Greens, Candied Walnuts, Goats Cheese,

Tomato Wedges, Balsamic Dressing

### MAIN COURSE

PAN SEARED BERMUDA ROCK FISH

Lemon Saffron Risotto, Fennel Arugula Slaw, Lemon Capers Sauce

or

SLOW BRAISED LAMB SHANK

Mashed Potatoes, Sautéed Spinach, Red Wine Jus

or

NEW YORK STRIP STEAK TAGLIATA

Arugula, Parmesan, Tomato Salad, Balsamic Glaze, Chimichurri

or

SEAFOOD LINGUINE

Clams, Mussels, Shrimp, Calamari,

Chili, Garlic, Capers, Vermouth, Tomato Sauce, Fresh Herbs

or

\*\* HALF BROILED SPINY LOBSTER \*\*

Creamy Crab & Spinach Stuffing, Asparagus, Mashed Potatoes, Sherry Butter

### DESSERT

CHOCOLATE LAVA CAKE

Berries, Vanilla Ice Cream, Chocolate Soil

or

VANILLA CHEESECAKE

Strawberry Compote, Berries, Coral Tuille

\$79 per person

plus service charge

\*\*\$38 Surcharge on Lobster, According to Availability\*\*