Winter Flavours
@ AURORA

APPETIZERS

BERMUDA PUMPKIN SOUP (n)
Walnut Crumble
or
WINTER HARVEST SALAD
Winter Greens, Roasted Beets, Candied Walnuts, Goat Cheese and Honey Mustard Dressing
or
ROCK SHRIMP TEMPURA
Fried Shrimp, Creamy Spicy Mayo, Sesame Seeds
or
HOUSE-MADE NEPALI LAMB DUMPLINGS
Spiced Tomato Sauce, Chili Oil

MAIN COURSE

ALMOND & HERB-CRUSTED SALMON
Creamy Mixed Vegetable Macédoine, Caper Chimichurri, Balsamic Glaze
or
SEAFOOD LINGUINE
Clams, Mussels, Shrimp, Calamari, Chili, Garlic, Capers, Vermouth, Tomato Sauce, Fresh Herbs
or
SLOW-BRAISED SHORT RIBS
Creamy Polenta, Mixed Vegetable Ragù, Charred Onion
or
BROILED HALF SPINY LOBSTER
Creamy Crab & Spinach Stuffing, Asparagus, Mashed Potatoes, Sherry Butter
$35 surcharge applies to the lobster option, subject to availability.

DESSERT

HOT FUDGE BROWNIE
Vanilla Ice Cream, Chocolate Sauce
or
WARM BLACK RUM ALMOND APPLE CAKE
Butterscotch, Berries, Rum Sauce

$79 per person
An 18% service charge will be added to your bill.
An additional 3% charge will apply to parties of 8 or more.

WINTER WINE

WHITE WINE:
Vite Colte Masseria dei Carmelitani Gavi
$79

RED WINE:
Cantina Terlan Torilan Cabernet Sauvignon, Merlot
$79

WINTER COCKTAILS

WINTER GIN & TONIC $18.75
Gordon's Gin, Tonic Water, Spiced Simple Syrup, Cranberry Juice

ICY WINTER $21.75
Grey Goose Vodka, Prosecco, Blue Curaçao, Lemon Juice

MINTY WINTER $20.75
Fernet-Branca Menta, Bourbon Whiskey, Cinnamon Syrup, Lemon Juice, Ginger Beer

WINTER MARGARITA $23.75
Patrón Tequila, Triple Sec, Cranberry Juice, Orange Bitters, Orange Juice
Garnished with a Cinnamon Stick

WINTER MOCKTAILS

FROST BITE $14.75
Sprite, Lime Juice, Pineapple Juice, Cranberry Juice, Fresh Mint, Fresh Blueberries