

CHEF'S TASTING MENU

Experience our Chef's Tasting Menu for **\$75** per guest, featuring diverse dinner delights.

Elevate your evening with optional wine pairing for **\$35** per guest. Let Aura play culinary matchmaker, pairing delectable dishes with a curated selection of domestic and international wines!

Amuse Bouche

Warm Parkerhouse Roll

sake kasu butter

Celeriac + Potato Soup

mustard greens, apple vinegar

*2022 Aveleda Fonte,
Vinho Verde DOC, Portugal*

Winter Green Salad

poached apple, chèvre, hazelnut

Seared Hokkaido Scallops

XO, grilled onion, citrus

*2021 Hoof+Lur Moschofilero,
Arcadia PGI, Greece*

Granita

Fingerling Potatoes

bonito salt, togarashi aioli

Kimchi Braised Beef Shin

charred cabbage, carrot confit

*2020 Mission Hill Reserve Cabernet Sauvignon,
Okanagan Valley, Canada*

SWEETS

Selection of our Pastry Chef's Desserts

*2019 Jackson-Triggs Riesling Icewine,
Okanagan Valley, Canada*

Due to the style of this service, full table participation is required + we are unable to accommodate modifications.

AURA