

Welcome to Aura!



SMALL PLATES

Coconut Scallop Bisque

Spot prawn escabiche, seared diver scallop and mango fennel puree

Aura Crusted Tempura Prawns

Togarashi mayonnaise, warm edamame and lime salt

Crispy Calamari

Crisp lightly spiced calamari, fresh orange segments, fennel and basil, tatziki sauce

Wild Chanterelle Risotto

Wild chanterelle mushrooms, pearl onions and roasted hazelnut emulsion

ENTRÉE PLATES

Pan Seared Arctic Char

Baby vegetable casserole, chanterelle duxelle, sourdough spaetzle

“Catch of the Day”

The freshest exotic fish, tomato, eggplant and fava bean ragout, garlic aioli and yellow pepper butter sauce

Surf N Turf

Braised pork belly, spot prawn gyoza, Asian winter vegetables, tonkotsu broth

AAA Alberta New York

Wild B.C. mushrooms with double smoked bacon and baby potato ragout, Zanatta pinot nero sauce

Chick Pea Wild Mushroom Ravioli

Braised endive and seared saganaki

DESSERTS

Apple Toffee Cheesecake

Apple caramel soup, maple pecan ice cream

Chai Brule

Gulab Jamun in cardamom, lemon syrup, fresh pineapple and saffron sugar

Warm Chocolate Coconut Bread Pudding

Coconut lime sorbet, cream anglaise, mango and passion fruit coulis