




Aura Manager Chris Jones
Assistant Manager Starr Mayo

Executive Chef Brad Horen
Restaurant Chef Jessie Cole

Dinner AURA

small plates

Curried Sweet Mulligatawny	\$12
Caramelized apple and celeriac ravioli, lentil and ginger mint salad	
 Coconut Scallop Bisque	\$15
Spot prawn escabiche & chili oil, seared diver scallop and mango fennel puree	
Leaf Greens	\$11
Boston lettuce and local greens with cucumber, vine ripened tomatoes and truffle parmegiano vinaigrette	
Brown Butter and Wild Chanterelle Risotto	\$13
Wild chanterelle mushrooms, pearl onions and roasted hazlenut emulsion	
Crispy Calamai	\$14
Crispy lightly spiced calamari, fresh orange segments, fennel and basil, tatziki sauce	
Cowichan Bay Chicken Karaage	\$14
Ginger marinated Cowichan Bay chicken, Miso soup and sunomono vegetable salad	
Aura Crusted Wonton Prawns	\$15
Togorashi mayonnaise, warm edamame and lime salt	
 Hot Smoked Arctic Char with Grilled Asparagus	\$15
Tarragon poached egg, potato croutons	

AURA is proud to serve seasonal, organic and local produce where possible.




Ocean Wise




Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.

Dinner AURA

from the water

-  Island Clam and Mussel Gramigna \$22
Chili garlic butter, white wine, Sunwing Farm cherry tomatoes and torn basil
- “Catch of the Day” \$27
The freshest exotic fish, tomato, eggplant and fava bean ragout, roasted garlic aioli, yellow pepper butter sauce
-  Pan Roasted Bacon Wrapped Sable Fish \$28
Truffle potato perogie and salsify with cassis braised red cabbage
-  Cold Smoked Arctic Char \$24
Roasted spaghetti squash and baby spinach, chai spiced gnocchi and maple foam

from the land

- Chick Pea Wild Mushroom Ravioli \$25
Tomato braised endive, seared saganaki
-  Surf N Turf \$28
Miso and Sapporo braised back ribs, "Silk Road" cherry tea smoked scallops, gyoza bok choy, spicy pumpkin seeds, kabocha squash puree
- Pomegranate Glazed Duck Breast \$28
Roast apple stuffing, potato puree, pomegranate mandarin salad, brussel sprouts and baby carrots
- AAA Alberta New York steak \$30
Wild B.C. mushrooms, double-smoked bacon & baby potato ragout, “Zanatta” Pinot Nero sauce
- Lamb Duo \$34
Grilled rack and glazed shank, roasted carrots, swiss chard and pearl onion soubise and duplings

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desserts

Executive Pastry Chef Brigitte Balogh
Pastry Chef Junko Sadahiro

House-made Ice Creams and Sorbets
Choose from seasonal varieties

\$10

Apple Toffee Cheesecake
Apple caramel soup, maple pecan ice cream

\$11

Chai Brulee
Gulab Jamun in cardamon lemon syrup, fresh pineapple and saffron sugar

\$11

Warm Chocolate Coconut Bread Pudding
Coconut lime sorbet, cream anglaise, mango, passion fruit coulis

\$12

Aura Blackforest Gateau
Devil's Food Cake, Manjari chocolate sour cherry mousse, Kirsch cream and cherry consommé

\$12

Dessert Tasting for Two
A selection of house made treats, changes daily, ask your server

\$21

Artisan Cheese Plate
Please ask your server for our current cheese list & condiments

Three \$15

Five \$21

bean

Torrefazione Coffee	Our house coffee	\$3
Espresso	Single - add \$1 for extra shot	\$3
Cappuccino/Latte	Espresso with satin foam + milk	\$4
French Press	2 Cup french press with Torrefazione coffee	\$7
<i>Laurel Point Coffee</i>	Grand Marnier, Amaretto, Tia Maria & coffee	\$6
<i>Monte Cristo</i>	Grand Marnier, Kahlua & coffee	\$6
<i>Irish Coffee</i>	Irish Mist, Irish whiskey, sugar & coffee	\$6
<i>B52</i>	Grand Marnier, Kahlua, Baileys	\$6
<i>Mellow Monk</i>	Frangelico, Baileys	\$6

mineral

San Pellegrino	Italian sparkling mineral water	250ml \$4	750ml \$7
10,000BC Glacial Water	The purest BC Coastal Mountains glacier-sourced bottle water	750ml	\$10

leaf

Mighty Leaf Premium Bag Teas	Organic Breakfast, Organic Earl Grey, African Nectar (Rooibos), Chamomile, Organic Mint, Tropical Green Tea	\$3
SILK ROAD Loose Leaf Teas	Locally blended premium teas. Also available in our gift shop.	\$4
Euphoria	Herbal Tea - Laurel Point's exclusive tea blend to gently calm the soul and lift the spirit	
Angelwater- tea of serenity	Herbal tea - a subtle, sweet & mellow cup of tea	
Seamist- mermaid's potion	Herbal tea - blend of crisp mint & sweet lemongrass, with a seaweed note	
Philosophers Brew - tea of enlightenment	Herbal tea - a luscious, lemony cup of tea with a bright golden hue	
Silk Road Chai- warms body & soul	Black tea - well balanced composition of aromatic spices & mellow black tea	
Peach Paradise - a perfect seduction	Black tea - a delectable fruity, peach flavour creates a satisfying cup of tea	
Japanese Sour Cherry - cherry haiku	Green tea - delicate cherry & sencha with a beguiling, fruity aroma	

