

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

Veuve du Vernay BRUT,

Burgundy, France

Winter Green Salad

poached apple, chèvre, hazelnut

Seared Hokkaido Scallops

XO, grilled onion, citrus

2022 Joie Farm Viognier,
Okanagan Valley, Canada

Granita

Fingerling Potatoes

bonito salt, togarashi aioli

Kimchi Braised Beef Shin

charred cabbage, carrot confit

2020 Catena High Mountain Vines Malbec,
Mendoza, Argentina

SWEETS

Selection of our Pastry Chef's Desserts

2021 Quail's Gate Optima,
Okanagan Valley, Canada

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

For parties of 2 or more between 5pm - 8pm.

AURA