

Aura is a globally-inspired share plates restaurant. Our dishes are designed to be shared + will come to the table as they are ready from the kitchen. Please notify your server of any allergies as not all ingredients are listed.

SNACKS

Fresh Shucked PNW Oysters grand fir, hibiscus, charred lemon	4/ea 45/doz
Warm Parkerhouse Roll kasu butter, puffed wild rice	9
Fingerling Potatoes smoked salt, yuzu aioli	10

VEGETABLES

The Plot Market Green Salad gribiche, radish, miso vinaigrette	16
Grilled Asparagus cherry tomato relish, arugula salad brown butter powder, crispy grains	18
Basil Gnudi confit tomato, ricotta, lemon	18
Burrata roasted beets, rhubarb agrodolce maple-pecan praline	25
Crispy Oyster Mushrooms hot + sour glazed, furikake, fried onions	20

FISH

Seared Hokkaido Scallops oyster mushrooms, stir fried greens XO, chicharrónes	37
Add Extra Scallop	10
Slow Baked Halibut lemongrass, ginger, shoyu	34

MEAT

Braised Pork Belly Pedro Ximénez, dates roasted hazelnut, endive	30
Farmhouse Chicken Breast roasted carrots, wheatberry porridge smoked crispy skin, chicken jus	34
Grilled Lamb Sirloin ras el hanout, chickpea pureé pine nut, cherry molasses	36
Roasted 10oz Ribeye grilled asparagus, bone marrow croquette soy-truffle jus	52

DESSERT

Pot de Crème bourbon dark chocolate, feuilletine crunch tonka nib caramel	8
Mille Feuille tonka whip, milk cremeux, cocoa nib praline	9
Bon Bons Chef's choice of three chocolates + truffles	9
Inn Made Ice Cream or Sorbet ask your server for flavours	9
Sliced Fruit fresh selection of seasonal fruit + berries	7
Cheese Plate Chef's selection	18

For parties of 8+, an 18% service charge will be added to the bill. Consuming raw seafood or shellfish may increase your risk of foodborne illness. Most of our dishes can be made gluten free with a simple modification.