

## 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!

### **Parkerhouse Roll**

kasu butter, puffed rice

### **The Plot Market Green Salad**

gribiche, radish, miso vinaigrette

*CL de la Chapelle Champagne Brut,  
Champagne AOC Premier Cru, France*

### **Seared Hokkaido Scallops**

oyster mushrooms, stir fried greens  
XO, chicharrónes

### **Grilled Asparagus**

cherry tomato relish, arugula salad  
brown butter powder, crispy grains

*2022 Barco del Corneta Cucú Vedejo,  
VdIT Castilla y León, Spain*

### **Fingerling Potatoes**

smoked salt, roasted garlic aioli

### **Grilled Lamb Sirloin**

ras el hanout, chickpea purée  
pinenut, cherry molasses

*2021 Laughing Stock Blind Trust,  
Okanagan Valley, Canada*

## SWEETS

### **Selection of our Pastry Chef's Desserts**

*2018 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.

