

## 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

### **Saanich Green Salad**

cherry tomato relish, shaved radish  
togorashi almonds, miso vinaigrette

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

### **Chilled Side Stripe Shrimp**

compressed melon, dashi  
green apple, horseradish

### **Alder Smoked Sockeye Salmon**

grilled kale + black pepper jam  
kohlrabi, fennel, preserved lemon

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

### **Farmhouse Chicken Breast**

roasted carrots, pea purée  
lemon beurre monté

### **Potato Purée**

arbequina olive oil, chives

### **Roasted Beets**

dill crème fraiche, caraway pickled onions  
hazelnut crumb, chevré

*2021 Stone Boat Pinot Noir  
South Okanagan, Canada*

## SWEETS

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

*2018 Jackson-Triggs Riesling Icewine,  
Okanagan Valley, Canada*

