

CHEF'S TASTING MENU

Let Chef take you on a journey with our unique tasting experience for 75 per person for parties of 2 or more. Elevate your dining experience with our optional wine pairing for 40 per guest and let Aura play culinary matchmaker

Seared Hokkaido Scallop

green curry sauce, apple, crispy leeks

Parkerhouse Roll

sake kasu butter, crispy grains

Autumn Squash Bisque

sour apple, pink peppercorn crème fraîche, crostini

*2023 Bella Wines Cabernet Franc Blanc de Noir
Naramata Bench*

Charred Octopus

smoked peppers, cucumber, chili-cumin aioli

Chicory Salad

orange, grapes, st. agur, pecan praline
champagne-mustard dressing

*2022 Barco del Corneta Cucú Verdejo
VdIT Castilla y León, SP*

Pan Seared Lingcod

corn succotash, bacon, charred peppers + leeks

Fraser Valley Duck Breast

foraged mushrooms, autumn fruit mostarda
sage roasted root vegetables, caraway-carrot jus

*2020 Stoneboat Pinot Noir
Okanagan Valley, BC*

SWEETS

Selection of our Pastry Chef's Desserts

*2013 Disznókő Tokaji Aszú 5 Puttonyos
Tokaji PDO, HUNG*

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

