

## DINE AROUND MENU

Let Chef take you on a journey with our unique tasting experience designed for two and served family style, for 65 per person. Elevate your dining experience with our optional wine pairing for 40 per guest or beer pairing for 15 per guest, and let Aura play culinary matchmaker

**Parkerhouse Roll** v  
sake kasu butter, crispy grains

**Autumn Squash Bisque** GF\*/V  
sour apple, pink peppercorn crème fraîche, crostini

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

*Hoyne Brewing Pilsner*

**Crispy Pork Belly** GF  
roasted cabbage, miso, carrot purée

**Chicory Salad** GF/V  
orange, grapes, st. agur, pecan praline  
champagne-mustard dressing

*2022 Alderlea Pinot Gris  
Cowichan Valley, BC*

*Mount Arrowsmith Blonde Ale*

**Pan Seared Lingcod** GF  
corn succotash, bacon, charred peppers + leeks

**Fraser Valley Duck Breast** GF  
foraged mushrooms, autumn fruit mostarda  
sage roasted root vegetables, caraway-carrot jus

*2020 Stoneboat Pinot Noir  
Okanagan Valley, BC*

*Mount Arrowsmith Salish Seas Pale Ale*

## SWEETS

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

*2020 Inniskillin Vidal Ice Wine  
Okanagan Valley, BC*