

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 GF/DF
green curry sauce, apple, crispy leeks

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*

Charred Octopus GF/DF
smoked peppers, cucumber, chili-cumin aioli

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

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

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*

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