

START

OCEAN

Fresh Shucked Island Oysters GF/DF 1 doz. 48
mignonette, lemon, Aura hot sauce ½ doz. 26

Jumbo Prawns DF 21
garlic butter, summer herbs, chili, grilled
baguette

Smoked Albacore Tuna DF/GF 19
Japanese mayonnaise, yuzu pickles, nori crisps,
Aura sambal

Grilled Humboldt Squid GF/DF 19
romesco, olive, fennel, parsley, green onion

Baked Island Oysters DF 8 ea.
miso aioli, yuzu kosho, crispy rice

Salmon Ceviche GF/DF 24
leche de tigre, fermented chili, corn nuts, onion,
cilantro, potato chips

Dungeness Crab Salad GF/DF 29
butter lettuce, snap pea, Asian pear, yam chips,
coconut lime dressing, lemon vinaigrette

FARM

Beef Carpaccio GF*/DF* 21
crispy garlic + shallots, soy-lime vinaigrette,
Arbequina olive oil, cilantro
Add fresh baguette 5

Foie Gras Mille Feuille 25
cognac + cherry gel, cherry leather, puff pastry,
salted pistachio granola

FIELD

Wild Mushroom Agnolotti V 22
seasonal wild mushrooms, squash purée, sherry
vinaigrette, candied pecans

Burrata V 26
zucchini fritters, fresh tomato relish, basil
Add fresh baguette 5

Asparagus Salad GF 18
garlic crumb, cured egg yolk, oyster 'tonnato'
aioli, parmesan, lemon vinaigrette

Crispy Foragers Galley Mushrooms GF/VE 17
oyster mushrooms, tomato basil emulsion,
pickled onions, cilantro

Warm Pac Choy + Local Turnip Salad GF 18
local greens, peanut vinaigrette, maple bacon
lardons, chili

Hokkaido Milk Buns V 7
miso butter

Foraged + Local Mushroom Toast 19
housemade sourdough, fig mostarda, bacon
chive crumb, pickled veg

Organic Greens GF/V 17
candied hazelnuts, shaved fennel, cucumber,
carrots, Alpendon cheese, red wine vinaigrette

Salad Enhancements:

chicken breast GF/DF 14
wild BC salmon GF/DF 22
grilled portobello mushroom GF/VE 9

GF gluten free / DF dairy free / V vegetarian / VE vegan / * can be made



ENTRÉE

OCEAN

Baked Sablefish 49

pearl couscous, fennel, radish, carrot, celery root, charred tomatoes, chorizo, crème fraîche

BC Salmon 42

leek + fennel ravioli, black pepper gastrique, asparagus, watercress emulsion

Haida Gwaii Halibut 54

halibut, clams, fingerling potatoes, oyster mushrooms, roasted peppers, shellfish broth, garlic basil crunch

Mussels + Frites GF/DF 29

white wine, tarragon, Pernod, confit garlic, aioli

Seared Scallops 49

sweet potato pierogie, local + foraged mushrooms, corn, asparagus, snap pea, spinach, brown butter corn emulsion

FARM

Braised Beef Short Rib GF 52

herb risotto, asparagus, grilled greens, crispy onions, pan jus

Red Wine Braised Pork Cheeks GF 39

white bean purée, bacon + bean succotash, sour apple, red wine jus, blackcurrant gel, pine nut dukkah

Aura 6 oz. Steaks**Beef Striploin** 49**Beef Tenderloin** 69

crimini mushrooms + spinach sauté, mashed potato, onion rings, jus

Seared Chicken Breast GF 38

spring pea + cauliflower fritter, roasted carrots, broccolini, hummus, demi-glace, raisin + mint purée

Tagliatelle Bolognese 31

classic bolognese sauce, parmesan

Add fresh baguette 5**Rack of Lamb** GF 69

fondant potato, chermoula, roasted eggplant, broccolini, watercress salad, potato skin crunch, pan jus

FIELD

Gnocchi Primavera Rossa V 28

red pepper coulis, summer squash, sundried tomato, kale chips, parmesan

Add fresh baguette 5**Mushroom Maccaronara** VE 31

local + foraged mushrooms, cashew truffle 'cream', fresh tomato relish

Add fresh baguette 5**Harvest Grain Bowl** GF/VE 28

steel cut oat risotto, portobello mushroom, zucchini, eggplant, tomatoes, grilled kale