

## START

## OCEAN

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

**Jumbo Prawns** 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** GF/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/DF 18  
garlic crumb, cured egg yolk, oyster 'tonnato'  
aioli, parmesan, lemon vinaigrette

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

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

**Hokkaido Milk Buns** v 7  
miso butter

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

**Organic Greens** GF/V/DF\* 17  
candied hazelnuts, shaved fennel, cucumber,  
carrots, Alpindon 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** GF/DF\* 54

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

**Mussels + Frites** GF 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/DF 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/DF 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