# START

## OCEAN

**Freshly Shucked Oysters** GF/DF — **1 doz. 49** / **½ doz. 26**
mignonette, fresh lemon, Aura hot sauce

**Clam Chowder** GF — **21**
local smoked clams, toasted pine nuts, basil oil
*add grilled baguette* — **5**

**Niçoise Crudo** GF/DF — **19**
albacore tuna, green bean & frisée, potato crisps, Niçoise olives, quail eggs, tomato gel, white wine vinaigrette
*add fresh baguette* — **5**

**Grilled Octopus** GF/DF — **23**
chorizo, chickpea purée, grilled kale, tomato, fennel, black olive, garlic crumb

**Baked Oyster** GF/DF — **9ea.**
miso aioli, yuzu kosho, crispy rice

**Tuna Rillette** DF — **17**
albacore tuna belly, xo sauce, pickled radish, scallion pancake

**Jumbo Prawns** — **24**
garlic butter, parsley, basil, chili, grilled baguette

**Gougères** — **21**
house made choux puffs, local smoked salmon, honey chili mascarpone, arugula basil pesto

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

## FARM

**Classic Beef Tartare** DF — **25**
dijon, shallots, black garlic mayo, cornichons, capers, egg yolk, crostini

**Duck Breast Salad** GF — **20**
roasted cauliflower, spinach, frisée, citrus anchovy dressing, parmesan crisps

## FIELD

**Burrata** GF — **25**
local radicchio, citrus-maple vinaigrette, crispy guanciale, orange, walnut
*add fresh baguette* — **5**

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

**Square Root Squash Salad** DF — **19**
dashi poached + roasted Square Root Farms squash, ginger scallion vinaigrette, pickled shitake, pine mushrooms, candied almonds, panko-crusted fried egg

**House-Made Soft Pretzel** V — **9**
gruyère queso, Aura mustard

**Hokkaido Milk Bun** V — **7**
whipped miso butter

**Northstar Organic Greens** GF/V — **18**
compressed apple, cucumber ribbon, cranberry, feta, red wine vinaigrette, pecan praline

**Salad Enhancements:**

| | | |
|---|---|---|
| chicken breast | GF/DF | 16 |
| steelhead trout | GF/DF | 22 |
| grilled portobello mushroom | GF/VE | 9 |

GF gluten free / DF dairy free / V vegetarian / VE vegan

# ENTRÉE

## OCEAN

**Seared Scallops** **52**

squash + chive perogies, lardons, roasted squash, green beans, caramelized onion, leek, spinach, brown butter emulsion, crispy onions

**Steelhead Trout** GF **43**

lemon dill beurre blanc, confit potatoes, cucumber, romaine rib, pickled golden beets, crispy almonds, fresh herb salad

**Seared Lingcod** **49**

prawn and mussels stew, tomato, matsutake, guanciale, leek, potato croquettes

*add grilled baguette* **5**

**Lobster Tail + Ravioli** **68**

lobster fennel ravioli, cucumber, kohlrabi, béarnaise sauce, lobster broth

## FIELD

**Winter Grain Bowl** GF, VE **29**

marinated portobello, oat risotto, cilantro lime dressing, semi-dried tomato, grilled kale, black beans + local squash, onion crumb

**Gnocchi** V **32**

sunchoke purée, marinated artichoke, pearl onions, roasted pine nuts, sunchoke chips, basil oil

**Dan Dan Maccaronara** VE **31**

house-made wheat noodles, bok choy, peanut chili crisp, puffed soybean

## FARM

**Seared Chicken** **42**

celeriac purée, roasted mushroom stuffing, buttered carrots, parsnips, charred onion relish, chicken jus

**Aura Steaks** GF

**12oz Striploin** **59**

**6oz Tenderloin** **69**

mashed potatoes, bacon jam, roasted roots, caramelized onion butter, peppercorn gravy

**Duck Confit** GF **49**

confit duck leg, white bean + porcini cassoulet, sweet potato purée, roasted cauliflower, local frisée, foie gras, treacle glaze, fermented blackberry coulis

**Grilled Pork Chop** GF **39**

14oz pork chop, Aura steak spice, apple gremolata, herb risotto, charred broccolini, cauliflower, jus

**Braised Short Rib** GF **55**

bok choy, charred cabbage, oat risotto, hakurei turnip, carrot, pickled shiitake, basil oil, crispy oyster mushrooms

**Double Bone Lamb Chops** GF **69**

lemon herb fingerling potatoes, baby green choy, olive + preserved lemon tapenade, tzatziki, garlic crumb

**Tagliatelle Bolognese** **33**

bolognese sauce, grana padano

*add grilled baguette* **5**

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