

DINNER

5:00 PM - 9:00 PM

TO START

Jumbo Prawns DF	21
garlic butter, summer herbs, chili, grilled baguette	
Wild Mushroom Agnolotti v	22
seasonal wild mushrooms, squash purée, sherry vinaigrette, candied pecans	
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	
Beef Carpaccio GF*/DF*	21
crispy garlic and shallots, soy-lime vinaigrette, Arbequina olive oil, cilantro	
<i>Add fresh baguette</i>	5
Burrata v	26
zucchini fritters, fresh tomato relish, basil	
<i>Add fresh baguette</i>	5
Asparagus Salad GF	18
garlic crumb, cured egg yolk, oyster 'tonnato' aioli, parmesan, lemon vinaigrette	
Foie Gras Mille Feuille	25
cognac and cherry gel, cherry leather, puff pastry, salted pistachio granola	
Crispy Foragers Galley Mushrooms GF/VE	17
oyster mushrooms, tomato basil emulsion, pickled onions, cilantro	

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Warm Pac Choy & Local Turnip Salad GF	18
local greens, peanut vinaigrette, maple bacon lardons, chili	
Hokkaido Milk Buns V	7
miso butter	
Foraged and Local Mushroom Toast	19
housemade sourdough, fig mostarda, bacon chive crumb, pickled veg	
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	
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

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ENTRÉE

Baked Sablefish	49
pearl couscous, fennel, radish, carrot, celery root, charred tomatoes, chorizo, crème fraîche	
Braised Beef Short Rib GF	52
herb risotto, asparagus, grilled greens, crispy onions, pan jus	
BC Salmon	42
leek and fennel ravioli, black pepper gastrique, asparagus, watercress emulsion	
Red Wine Braised Pork Cheeks GF	39
white bean puree, bacon and bean succotash, sour apple, red wine jus, blackcurrant gel, pine nut dukkah	
Haida Gwaii Halibut	54
halibut, clams, fingerling potatoes, oyster mushrooms, roasted peppers, shellfish broth, garlic basil crunch	
Aura 6 oz. Steaks	
Beef Striploin	Market Price
Beef Tenderloin	Market Price
crimini mushrooms and spinach sauté, mashed potato, onion rings, jus	
Seared Chicken Breast GF	38
spring pea and cauliflower fritter, roasted carrots, broccolini, hummus, demi-glace, raisin and mint purée	

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ENTRÉE

Tagliatelle Bolognese	31
classic bolognese sauce, parmesan	
<i>Add fresh baguette</i>	5
Gnocchi Primavera Rossa v	28
red pepper coulis, summer squash, sundried tomato, kale chips, parmesan	
<i>Add fresh baguette</i>	5
Seared Scallops	49
sweet potato pierogie, local and foraged mushrooms, corn, asparagus, snap pea, spinach, brown butter corn emulsion	
Rack of Lamb GF	69
fondant potato, chermoula, roasted eggplant, broccolini, watercress salad, potato skin crunch, pan jus	
Mushroom Macaronara VE	31
local and foraged mushrooms, cashew truffle 'cream', tomato jam	
<i>Add fresh baguette</i>	5
Harvest Grain Bowl GF/VE	28
steel cut oat risotto, portobello mushroom, zucchini, eggplant, tomatoes, grilled kale	