

# AURA

fresh. modern. lakeside.

## fall prix fixe



## three courses 39

Please ask your server about wine-pairings +29

### starters

#### *Baby Kale and Boston Bibb Salad*

walnuts, pears, roasted pear vinaigrette

or

#### Warming Bowl of Vegan Smoked Tomato Soup

niçoise olive tapenade crouton and basil oil

or

#### Caesar Salad

romaine, smoked bacon, parmesan,  
buttered bread crumbs, caesar dressing

or

#### Roasted Beet Salad

shaved goats cheese, horseradish crema, dill vinaigrette,  
sourdough crumbs

*Upgrade +10*

#### Sautéed Shrimp with Roasted Cherry Tomatoes

shallots, italian parsley and cognac butter sauce

### mains

#### Linguine Pasta with Braised Short Ribs

foraged mushrooms, pine nuts, parmesan padano

or

#### Farmcrest Free Range Chicken Breast

smoked corn potatoes ratatouille, madeira jus

or

#### Vegan Butternut Squash Farro Risotto

roasted butternut squash, leeks, spaghetti squash, pine nuts,  
frisée and apple salad

*Upgrade +32*

#### Grilled 9oz AAA Angus Striploin Steak

hand cut frites, lemon herb aioli, creamed kale,  
café de paris butter

### additional sides

pan-seared tiger prawn (3) 9

foraged mushrooms 12

parmesan frites 13

creamed kale 12

### dessert

#### White Chocolate Crème Brûlée

almond puff pastry sticks

or

#### Duo of Callebaut Chocolate Mousse

feuilletine crunch, peanut brittle, raspberries

or

#### Vegan Coconut Mango Rice Pudding

house-made feature sorbet and vanilla syrup

#NitaLakeLove

*please inform your server of any allergies or dietary restrictions.  
gf = gluten free, however our kitchen produces items that are  
not gluten free. additional options may be available.  
groups of six or more may be subject to an 18% auto gratuity.*