

AURA

fresh. modern. lakeside.

- Savour The Sun -

Winemaker Dinner Series

August 18th | \$89



Covert Farms Family Estate craft wines with minimal intervention using natural fermentation when possible to focus on vineyard and fruit. Their white wines display purity in fruit paired with crisp natural acidity coveted by enthusiasts. Their low yields result in terroir-focused artisan reds that are luscious and age-worthy.

welcome

sparkling pinot noir 2018

first course

sauvignon sémillon, 2017

chilled spiced melon & gazpacho soup

second course

pinot noir, 2016

toasted barley risotto with duck confit

charred corn, parmesan cheese, rooftop herbs,
roasted duck reduction

third course

cabernet sauvignon, 2016

AAA beef tenderloin and
truffle mushroom pave

pomme mousseline, slow roast heirloom carrots,
madeira jus

fourth course

rosé, 2018

summer berry custard tart

vanilla ice cream, salted caramel crumbs

please let your server know of any allergies or dietary requirements.

taxes and gratuity are not included in your final bill.