

AURA




dinner 5pm to 9pm

Welcome to AURA. We are excited to present you with our winter dishes, hand prepared with local and seasonal ingredients and most importantly, food that is prepared with passion. Enjoy!

Small Plates

 Fried Sushi 14 fresh BC seafood on deep-fried sushi rice, togarashi mayo, prawn, scallop, seared tuna, tobiko caviar	 Seared Scallops 14 double smoked bacon, tobiko, uni & enoki mushroom linguini	Ravioli 13 curried carrot filling, cardamom-braised lamb shoulder, cauliflower persillade
 Calamari 14 togarashi spiced, wasabi and yuzu aioli, black pepper & garlic edamame beans	 Fresh BC Oysters 28 one dozen, yuzu mignonette	Papusa 14 pan-fried corn bread, pulled cilantro & lime chicken confit, ancho chile purée
Risotto 13 <i>main course portion available</i> 26 braised duck, BC mushrooms, ginger, green onion	 Fried Oysters 10 BC beach oyster, wasabi pea dust, kinpira burdock, tonkatsu mayo	AURA Cheese Plate 3 cheeses with 2 condiments 20 5 cheeses with 3 condiments 30 additional cheeses 8
	Inn Baked Focaccia Bread 6 e.v. olive oil and aged balsamic vinaigrette	

Soup & Salads

BC Wild Mushroom Velouté 10 soy bean & shiitake royale, black truffle foam	Borscht Salad 12 beet, potato, chick pea, local blue cheese & hazel nuts, dill sour cream dressing
 Clam and Corn Chowder 10 pork belly, potato & leek	Organic Greens Salad 12 Roasted lotus root, onion & soy dressing
	Add grilled free range chicken breast 10  baked steelhead 12  seared Albacore tuna 13

Mains

 Steelhead 25 pan seared, edamame beans & potato croquette, corn purée, seasonal vegetables	Chicken Breast 24 oyster sauce & five spice marinated, shiso rice, baby bok choy, mushrooms
Beef Two-Ways 29 3oz tenderloin, 4oz star anise braised short rib, potato latkes, carrot purée, mushroom demi	 Seafood Gramigna Pasta Bake 23 Dungeness crab, prawn, steelhead, halibut, herb cream sauce, parmesan, grilled focaccia
Beef Tenderloin 37 6oz AAA Alberta, potato latkes, carrot purée, mushroom demi	Berkshire Pork Loin 26 Szechwan peppercorn spice rub, Boerenkaas cheese potato fondue, caraway braised cabbage, apple cider braised cipollini, own jus
 Fish and Chips 13 for 1pc. 22 for 2pc. local beer-battered halibut, yuzu & wasabi tartar sauce, kimchi cucumber salad, pomme frites	Aura Burger 16 double smoked bacon, caramelized onion aioli, aged cheddar, tomato, lettuce, pickles, sesame bun, pomme frites
Vegetarian 22 tofu & vegetable agedashi, edamame falafel, organic red quinoa, goat cheese & avocado salad, spicy red pepper coulis	

 recommended by the Vancouver Aquarium as an ocean friendly seafood choice.

all mains are served with brioche

Executive Chef
Takashi Ito c.c.c

Director of Food and Beverage
Janis Gourd