

aurora

Thanksgiving Day Specials

Kabocha Squash Soup 16
goat milk curd, grilled wild shrimp,
rosemary oil

Imported yellow tail 19
tartare & crudo, avocado, radishes,
ginger broth

Sunchokes and leeks tortino 18
roasted hen of the wood mushrooms,
taleggio fonduta, hazelnut,
preserve truffles



Aquarello Carnaroli Aged Risotto 40
honey nut squash, Castelmagno
DOP, shaved winter black truffles

Nicolas Breed Natural Turkey 30
eg roulade, roasted breast, apple and kale
rustic stuffing, cranberry relish, gravy

Wild Halibut 35
Seafood guazzetto, clams, wild
shrimp, fregola, seafood broth



Sides

*Buttery Mashed potatoes 8
Roasted honey nut squash,
seeds gremolata, aged ricotta 8



Date-Toffee Pudding 12
served warm with roasted pear
caramelized ginger gelato