

# • AURORA

## Appetizers & Soups

### **Smoked Salmon and Graved Lax Duo**

With Horseradish Cream, Capers, Shallots, Lemon Filets and Rye Bread

### **Salt Spring Steamed Blue Mussels**

With White Wine, Pender Island Garlic, Fresh Herbs and Lemongrass

### **Bedwell Harbor Onion Soup**

Twist on the Classic with Rice Wine Vinegar and Quebec Maple Syrup, Finished with Moonstruck White Grace Cheese

### **Grilled Half Romaine Lettuce**

Gratinéed and Drizzled with Lemon and Garlic Cream Dressing  
Finished with Freshly Slivered Asiago Cheese

### **From the Soup Terrine**

Chef's Daily Soup Creation  
Please Ask Your Server

### **Southern Gulf Island Seafood Chowder**

Bursting with Fresh Pacific Crab, Digby Scallops, Blue Mussels, Prawns, West Coast Salmon and Halibut

All prices are exclusive of beverages, taxes and gratuities  
A 15% gratuity may be added to groups of 6 or more

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## Entrées

Each of Our Entrees Are Served with the Chef's Choice of Market Vegetables

### **Gulf Island Rosemary and Dijon Crusted Double Rack of Lamb**

Accompanied with Lychee Scented Jus  
Roasted Garlic and Shallot Fingerling Potatoes

### **8 oz Alberta Beef Tenderloin**

Grilled and Paired with Morning Bay Riesling and BC Blueberry Demi Glaze  
Asiago Scented Parsnip and Potato Puree

### **Roasted Grain Fed Cowichan Valley Chicken Breast**

Vancouver Island Wild Flower Honey Scented Port and Date Jus  
Chive and Mushroom Rice Pilaf

### **Queen Charlotte Island Braised Halibut Filet**

Red Sour Cherry and Sumac Ridge Sparkling Wine Compote  
Three Citrus Rice Pilaf

### **Baked Pacific Sockeye Salmon Filet**

Crusted in Charman Farm Organic Basil  
Lemon and Turmeric Risotto

### **Cognac and Thyme Infused Pheasant Breast**

Orange and Grand Marnier Chutney  
Tarragon Scented Potato Puree

### **Proscuitto Wrapped Lehman Farm Venison Tenderloin**

Salt Spring Vineyard Blackberry Port and Juniper Berry Jus  
Gruyère Spaetzli

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## Dessert List

**Sun burnt Lemon Tart**  
With a Sunshine of Coulee

**Double Layered Wild Berry  
Mousse Cake**  
Stacked with Two Mousses  
Génoise and Berry Compote

**Monkey Business**  
Warm Banana Bread and Chocolate Pudding  
Presented in a Crepe with Caramel Sauce

**Chocolate Paté**  
White Chocolate Sauce  
Charman Farms Basil Jelly

**Anjou Pear Prepared Two Ways:**  
Poached in Morning Bay  
Pinot Noir and Baked in BC Honey  
Served on Red Wine Sauce  
and Crème Anglais

**Salt Spring and International Cheeses Complimented with Seasonal Fruit**  
Served with Walnut Bread  
Toasted Pecans



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