

..: Main Course :.

HERB BASTED RAINBOW TROUT
chickpea purée, braised celery, olives and preserved lemon
\$25

SEARED MAINE SEA SCALLOPS
crisp potato cake, Granny Smith apple brown butter
\$28

TRUFFLE CRUSTED ATLANTIC SALMON
braised baby bok choy, crisp rock shrimp
\$26

POTATO CRUSTED STRIPED BASS
black trumpet mushrooms, spaghetti squash, laurel leaf nage
\$28

CRISP MAINE LOBSTER SALAD
green apple, spaghetti squash and yuzu
\$36

GRILLED ANGUS SIRLOIN AND SHORT RIB DUO
potato gratin, oyster mushrooms, Cabernet reduction
\$38

..: Simple Grills :.

MARINATED KING MUSHROOMS
or
ATLANTIC SALMON
or
TUNA STEAK
or
CHICKEN BREAST PAILLARD
or
HANGER STEAK

served with herb grilled vegetables and crisp potato tart
\$25

EXECUTIVE CHEF DANTE BOCCUZZI AND STAFF

:: Desserts ::

:: Chocolate ::

COCOA MERINGUE AND CHOCOLATE NAPOLEON

molten cassis truffle, red currant ice cream

MILK CHOCOLATE MOUSSE AND PEANUT BUTTER CRUNCH

caramel peanuts, cocoa nibs, brittle ice cream

:: Fruits ::

CANDIED SWEET POTATO CHEESECAKE

toasted marshmallow, maple-tangerine ice cream

CHOCOLATE DIPPED COCONUT PARFAIT

vanilla roasted pineapple, lemongrass ice cream, lime essence

FRESH RASPBERRIES OR STRAWBERRIES

sweet cream, crème fraîche or crème chantilly
(\$5.00 supplement)

:: Classics ::

CRÈME BRÛLÉE TRIO

eggnog, peppermint chocolate, caramel latte

CHEDDAR AND BRIOCHE BREAD PUDDING

caramel poached apples, cinnamon sour cream sorbet

TASTING OF SIX SORBETS AND FROZEN CUSTARDS

tiny sablé savories

AUREOLE AMERICAN CHEESE SELECTION

served individually or as a tasting of five
(\$6.00 supplement)

ABOVE SELECTIONS \$12

AUREOLE'S SPECIALTY CHOCOLATES BY THE POUND

¼ lb - \$20 ½ lb - \$38

COFFEE AND TEA

\$3.50

CAPPUCCINO AND ESPRESSO

\$4.50

PASTRY CHEF RACHEL LANSANG-HIDALGO AND STAFF