

**.: 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