

 **aurora**
New Year's Eve
12/31/2018



RAW BAR & CRUDI

Oysters 3.50 ea

Bea Soleil oysters
prosecco Ninja radishes mignonette

Hiramasa Crudo 22

Wild Hiramasa tartare, crushed avocado,
Meyer lemon, American sturgeon caviar
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Suggested Wine Pairing

Franciacorta Brut Rosé '10, F.lli Berlucchi 18

ANTIPASTI

Wild Madagascar Shrimp 22

fennel, blood orange chicory salad

Asparagus & Bottarga 18

imported stracciatella cheese
lemon, pistachios, soft herbs

Hudson Valley Foie Grass Torchon 22

hazelnut & figs compote,
toasted brioche, Vin Santo gelé

Baby Beets & Fuji Persimmon 16

whipped ricotta, radicchio Tardivo,
hazelnut, vincotto

Flash Fried Rhode Island Squid 25

wild shrimp, baccalá, delicata squash, *salsa tonnata*

24-Month Prosciutto di Parma 25

burrata cheese, porcini & truffle crostino

American Wagyu Brisket 22

cauliflower puree, hen of the woods, chestnut

PRIMI

Fresh pastas are made on site with organic eggs

Maine Lobster Risotto 38

Aquarello aged rice, prosecco, mascarpone

Fagottini 27

Creekstone farm beef cheeks filled pasta,
braising jus, crushed truffle

Tonnarelli Cacio & Pepe 35

Grana Padano, pecorino, cracked pepper,
Perigord winter truffle

Ravioli 25

Spinach, ricotta & mascarpone filled pasta
foraged mushrooms ragú

Pappardelle 24

braised artichokes, mint, aged ricotta

SECONDI

Wild Striped Bass 34

Fava bean puree,
heirlooms peppers, dandelion

Queen Diver Scallops 34

sunchokes puree, spigarello rabe,
lady apple & hazelnut *gremolata*

21-Days Dry Age NY Strip 40

bone marrow jus, King oyster mushrooms
crispy fingerling potatoes

Australian Lamb Duo 36

seared chops, braised shoulder,
artichoke, pomme moussoline

Wild Boar Chop 32

stone ground parmesan polenta,
wild mushrooms jus

Shaved Perigord Black Truffle on any dish \$15

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*