

# AURORA

# DINNER

## BREAD SERVICE

ASSORTED BREAD 9

TOMATO & GARLIC COMPOUND BUTTER | SEA SALT

## APPETIZERS

CRISPY CORN PUDDING 16

CHORIZO AIOLI

TUNA TARTARE 18

MANGO WHITE SOY CAVIAR | AVOCADO PUREE | WONTON CHIPS

BRISKET POTATO CROQUETTES 16

ROMESCO SAUCE | SHISHITO PEPPERS

CRAB CAKE 21

SPICY AIOLI | SWEET CORN RELISH

COCONUT CEVICHE (GF) 17

LOCAL SEAFOOD | FLORIDA CITRUS | FRESNO CHILE

PLANTAIN CHIPS

PORK BELLY 17

MANGO SLAW | TAMARIND BBQ

## SALADS

HEIRLOOM TOMATO SALAD (GF) 16

LOCAL TOMATOES | BURRATA | RED ONION PUREE

AGED BALSAMIC CAVIAR

GARDEN SALAD (VG) 15

FLORIDA GREENS | SEASONAL VEG | ALMONDS | FETA

HOUSE VINAIGRETTE

CAESAR 15

ROMAINE HEARTS | CROUTONS | PECORINO | HEART OF PALM

PISTACHIO CAESAR DRESSING

WEDGE (GF) 16

ICEBERG LETTUCE | BACON JAM | SEASONAL VEG

DILL RANCH DRESSING

BEET CARPACCIO (GF)(VG) 14

FLORIDA ORANGE BRAISED YELLOW BEETS | VANILLA OLIVE SNOW

BLACK MUSTARD CAVIAR

## SALAD ENHANCEMENTS

GRILLED CITRUS BRINED CHICKEN 7 | SALMON 12

BLACKENED SHRIMP 8 | GRILLED STEAK 10

## ENTREES

SHRIMP BUCATINI 35

KEY WEST PINK SHRIMP | TRUFFLES | SEASONAL VEG

TOMATO WINE BUTTER SAUCE | PECORINO | FRESH HERBS

SHORT RIB RAGU 33

BRAISED SHORT RIB | EGG PAPPARDELLE | LOCAL MUSHROOMS

SPICED RICOTTA | FRESH HERBS | SEASONAL VEG | RED WINE BEEF JUS

DIVER SCALLOPS (GF) 37

PARSNIP PUREE | CHARRED MUSTARD GREENS | HAZELNUT GREMOLATA

FLORIDA POMPANNO (GF) 34

CORN PUREE | TOMATO SUCCOTASH | BLACK LIME BEURRE BLANC

WAGYU COULOTTE (GF) 44

BONIATO HASH | HOUSE PEPPERCORN SAUCE

ROASTED HALF CHICKEN (GF) 34

GRILLED COLLARD GREENS | HOT HONEY CARROTS | MOJO SAUCE

BBQ MUSHROOM STEAK (GF)(VG) 30

OYSTER & PICKLED BEECH MUSHROOMS | HOUSE MADE BBQ SAUCE

CELERY ROOT PUREE

REEF 'N' BEEF 56

6 OZ FILET | LOBSTER RAVIOLI | DILL WHITE WINE SAUCE

TRUFFLE COMPOUND BUTTER

## SHAREABLE ENTREES FOR 2

WHOLE CARIBBEAN LOBSTER 54

CLARIFIED BUTTER | LIME MOJO | SEASONAL VEG | CONFIT POTATOES

1855 ANGUS KC STRIP STEAK 60

SMASHED POTATOES | CHIMICHURRI SAUCE

WHOLE SNAPPER 52

CRISPY GARLIC CHIMICHURRI | YUCCA CROQUETTES

## SIDES

CONFIT POTATOES 9 | PARSNIP PUREE 9

SEASONAL VEG 9 | SIDE SALAD 8 | YUCCA CROQUETTES 8

KIMCHI CREAM OF SPINACH 9

## SANDWICHES

SERVED WITH FRIES | UPGRADE TO PARMESAN TRUFFLE 3

AURORA BURGER 19

FLORIDA WAGYU BEEF | CHEDDAR | HYDROPONIC BIBB

TOMATO | AURORA SAUCE

CRISPY BUTTERMILK CHICKEN SANDWICH 18 

SPICY MUSTARD AIOLI | BIBB LETTUCE | TOMATO | JACK CHEESE

PICKLES | CROISSANT BUN

VEGGIE BURGER (GF)(VG) 18

GLUTEN FREE SESAME SEED BUN | IMPOSSIBLE BURGER PATTY

TOMATO JAM | RED ONIONS | PICKLES | BIBB LETTUCE



@AURORAATTHECELESTE

@THECELESTEORLANDO




@AURORA AT THE CELESTE

@THE CELESTE HOTEL

HAPPY HOURS 7 DAYS A WEEK 4PM-6PM

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

(GF) GLUTEN FREE . (VG) VEGAN  SPICY