

AURORA

VALENTINE'S COUPLES PRE FIXE MENU

SATURDAY, FEBRUARY 12TH AND MONDAY, FEBRUARY 14TH
5:00 PM – 10:00 PM

AMUSE BOUCHE TRIO

LOBSTER GOUGERS | PATE A CHOUX | LOBSTER | AGED ENGLISH CHEDDAR | CHIVE
PROSCIUTTO | ASPARAGUS | RYE | GARLIC AIOLI
DUCK CONFIT | SOPES | 90 PROOF RAISIN | PEPPADEW SAUCE
SANDILIANO, BRUT SPARKLING WINE, ITALY

FIRST

SEARED SEABASS | RISOTTO CAKE | FENNEL | BLOOD ORANGE REDUCTION | BEET SPROUT
FENWICK SPRINGS, CHARDONNAY, ST. HELENA CA

SECOND

ALLIGATOR STUFFED QUAIL | HERB SPATZLE | BRUSSEL SPROUT | QUAIL JUS | PEA SHOOTS
CARSON SCOTT, PINOT NOIR, SEBASTOPOL CA

SHARED ENTREE

SOUS VIDE 28 OZ. BEEF PORTERHOUSE | ROASTED WILD MUSHROOM | CHAR GRILLED ASPARAGUS
SMASHED YUKON | HOUSE "STEAK SAUCE"
PEMBROOK, CABERNET SAUVIGNON, STORY RIDGE VINEYARD CA

SHARED DESSERT

"THE INTERSTELLAR"
DARK CHOCOLATE BALLOON DOME | CANDIED WALNUT | GRAND MARNIER FLAMED CARAMEL
DICED STRAWBERRY | STRAWBERRY ICE CREAM | GHIRADELLI BROWNIE
SANGUE DI GUIDA, SWEET RED DESSERT WINE, ITALY

\$95 PER PERSON

+ \$25 PER PERSON WITH WINE PAIRINGS
EXCLUDING TAX & GRATUITY

MENU CURATED BY EXECUTIVE CHEF MIKE TRUDNAK

RESERVATIONS REQUIRED

P: 689-205-0100 OR E: MIKE.TRUDNAK@THECELESTEHOTEL.COM

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS, OR
UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

