

AURORA



APPS

***FLORIDA WAGYU BEEF SLIDERS 8**
AGED CHEDDAR | CELESTE SAUCE | FRIES

CELESTE CRAB CAKE 16
HORSERADISH REMOULADE | PICKLED FENNEL

ROASTED PEPPER HUMMUS 10
ROASTED VEG | GRILLED PITA

TRUFFLE FRIES 8
PARMESAN REGGIANO | FINE HERB

OLIVE OIL HERB BREAD 6
HERBED GARLIC BUTTER

BBQ JACKFRUIT KETTLE CHIPS 10
TOMATO CONCASSE | PEPPER RELISH | CHIPOTLE CREAM

DUCK CONFIT EMPANADAS 10
JERK SLAW | DRUNKEN RAISIN | SWEET THAI CHILI AIOLI

PAELLA ARANCINI 10
SHRIMP | CHORIZO | VANDOUVAN CARROT PUREE
CRISPY PANCETTA

BAO "LT" 10
CRISPY PORK BELLY | HEIRLOOM TOMATO
HYDROPONIC BIBB | SWEET THAI CHILI AIOLI

CHEF SELECTION CHEESE BOARD 18
CURATED CHEF SELECTION OF CHEESE
AND ACCOMPANIMENTS

ENTREES

SHRIMP & GRITS 28
CAJUN CHEESE GRITS | ANDOUILLE | MARKET VEG
SHRIMP BUTTER

***CHAR GRILLED SKIRT STEAK 30**
CELESTE MARINADE | SMASHED POTATOES
TEMPURA ASPARAGUS | PEPPERCORN DEMI

CHICKEN OSSO BUCCO 28
PORK BELLY TRUFFLE MAC & CHEESE | APPLE GLAZED
BRUSSEL SPROUTS | SMOKE TOMATO GAZPACHO

***GRILLED SALMON 28**
PARMESAN RISOTTO | MARKET VEG | LEMON CREAM
HICKORY SMOKED SALT

BLACK GARLIC PAPPARDELLE 25
FRESH EGG PASTA | CHAR GRILLED CHICKEN
BLACK GARLIC WHITE WINE CREAM SAUCE
WILD MUSHROOMS

BRAISED PORK BELLY 27
FONDANT POTATOES | CORN SUCCOTASH
BROWN SUGAR WATERMELON GLAZE

***PETITE FILET AND SHRIMP 40**
SMASHED POTATOES | MARKET VEG | DEMI GLACE

CREOLE NEWBURG 30
PUFF PASTRY VOL AU VENT | SHRIMP | ALLIGATOR
BISON ANDOUILLE | SHERRY CREAM | MARKET VEG
CRISPY FROG LEG

JACK FRUIT SOPES 25
CHIPOTLE INFUSED SOPES | CORN PUREE
AVOCADO SLAW

SANDWICHES & SALADS

SERVED ON A BRIOCHE BUN WITH FRIES
UPGRADE TO PARMESAN TRUFFLE FRIES 3

***CELESTE BURGER 16**
FLORIDA WAGYU BEEF | AGED CHEDDAR | TOMATO
HYDROPONIC BIBB | BALSAMIC ONIONS
CELESTE SAUCE

GRILLED CHICKEN SANDWICH 14
CITRUS BRINED | AVOCADO | HYDROPONIC BIBB
TOMATO | POBLANO REMOULADE

CRAB CAKE SANDWICH 18
HORSERADISH REMOULADE | PICKLED FENNEL | TOMATO
HYDROPONIC BIBB

STEAK & CHEESE SANDWICH 18
BALSAMIC ONIONS | GOAT CHEESE | TOMATO AIOLI
ARUGULA

BBQ JACKFRUIT SANDWICH 15
HOUSE BBQ SAUCE | NAPA SLAW

THE LOCAL 12
ORGANIC GREENS | HEIRLOOM TOMATO
PICKLED FENNEL | CRISPY CHICKPEA
THYME VINAIGRETTE

THE CAESAR 12
ROMAINE | KALE | RYE CROUTON | PARMESAN DUST
CRACKED BLACK PEPPER

ADD PROTEIN TO SALAD:
CHICKEN 6 | SALMON 10
STRIP STEAK 10 | SHRIMP 10

DESSERT

COCONUT MILK RICE PUDDING 10
POMEGRANATE | COCONUT CREAM | BERRIES

KEY LIME PIE 10
GRAHAM CRACKER DUST | RASPBERRY COULIS
LIME ZEST

PINEAPPLE RUM BREAD PUDDING 12
FLAMING PINEAPPLE RUM SAUCE
TOASTED COCONUT | VANILLA BEAN ICE CREAM

CROISSANT BEIGNETS 10
COFFEE DIPLOMAT CREAM | CINNAMON SUGAR

PISTACHIO CREME BRULEE 10
FRESH BERRIES | PISTACHIO BRITTLE

SIGNATURE DESSERT

THE SUPERNOVA 17
DARK CHOCOLATE BALLOON DOME | CANDIED WALNUTS
HOT RUM FLAMED CARAMEL | SMASHED RASPBERRY
VANILLA BEAN ICE CREAM | GHIRARDELLI BROWNIE



@AURORAATTHECELESTE
@THECELESTEOFLORIDA



@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.