



3 COURSES
\$40

August 26 – October 2

#MagicalDining

AURORA

APPETIZERS

Roasted Pepper Hummus (GF upon request, VG)

Roasted Veg, Grilled Pita

Duck Confit Empanadas

Jerk Slaw, Drunken Raisin, Sweet Thai Chili Aioli

Paella Arancini

Shrimp, Chorizo, Vandouvan Carrot Puree, Crispy Pancetta

Artisan Cheese Board (GF upon request)

Curated Chef Selection of Cheese and Accompaniments

MAIN COURSE

Char Grilled Skirt Steak (GF upon request)

Celeste Marinade, Smashed Potatoes, Tempura Asparagus, Peppercorn Demi

Chicken Osso Bucco

Pork Belly Truffle Mac & Cheese, Apple Glazed Brussels Sprouts, Smoked Tomato Gazpacho

Creole Newburg

Puff Pastry Vol Au Vent, Shrimp, Alligator, Bison Andouille, Sherry Cream, Market Veg, Crispy Frog Leg

BBQ Jackfruit Sopes (GF, VG)

Chipotle Infused Sopes, Corn Puree, Avocado Slaw

DESSERT

Key Lime Pie (V)

Graham Cracker Dust, Raspberry Coulis, Lime Zest

Coconut Milk Rice Pudding (V, GF, VG)

Pomegranate, Coconut Cream, Berries

Croissant Beignets (V)

Coffee Diplomat Cream, Cinnamon Sugar

★ **Upgrade to “The Supernova” (V) for +\$10** ★

Dark Chocolate Balloon Dome, Candied Walnuts, Hot Rum Flamed Caramel, Smashed Raspberry, Vanilla Bean Ice Cream, Ghirardelli Brownie

V – Vegetarian | GF – Gluten Free | VG – Vegan

*Dietary symbols indicate a dish meets this preference or can be altered to meet guest's request.
Please advise server of any food restrictions or allergies.*

FOLLOW US ON SOCIAL MEDIA!

INSTAGRAM: @AURORAATTHECELESTE

FACEBOOK: AURORA AT THE CELESTE



\$1 from every meal served during Visit Orlando's Magical Dining will benefit The Able Trust nonprofit, an organization that is helping expand employment opportunities for people with disabilities in Central Florida. **Scan to learn more.**

TAX AND GRATUITY IS NOT INCLUDED. PLEASE TIP BASED ON THE TOTAL MEAL VALUE.