

AURORA

MODERN AMERICAN FUSION

ARTISANAL CHEESEBOARD 3 SELECTIONS 16 | 6 SELECTIONS 24

BARBERS 1833 | POINT REYES BLUE | CHEVRE | RED LEICESTER | DRUNKEN GOAT | MANCHEGO | TRUFFLE GOUDA | BRIE
SERVED WITH FRESH HONEYCOMB | GRILLED OLIVE OIL ROSEMARY BREAD | SEASONAL ACCOMPANIMENTS

APPETIZERS

GRILLED OLIVE OIL ROSEMARY BREAD 6
HOUSE HERB BUTTER | OLIVE OIL | RED SEA SALT

*TUNA TAR TARE WONTON NACHOS 10
WAKAME SALAD | AVOCADO WASABI | TOGARASHI

CRISPY PAELLA ARANCINI 10
SHRIMP | CHORIZO | VADOUVAN CARROT PUREE

FRESH FLORIDA WAGYU SLIDERS 10
AGED CHEDDAR | CELESTE SAUCE | FRIES

BAO "LT" 10
PORK BELLY | HEIRLOOM TOMATO | SWEET CHILI AIOLI

CRAB CAKE 16
HORSERADISH REMOULADE | PICKLED FENNEL

TRUFFLE FRIES 8
PARMESAN REGGIANO | FINE HERBS

CRISPY TURKEY WINGS 10
CHIPOTLE CRANBERRY BBQ SAUCE | CELERY | BLUE CHEESE

ENTREES

PRIME FILET MIGNON SHEPARD'S PIE (GF) 28
RED WINE GRAVY | CHARRED CORN | WILD MUSHROOMS
SWEET POTATO | SEASONAL VEG

PUMPKIN RISOTTO & GRILLED SEA SCALLOP (GF) 32
ARBORIO | WHITE WINE | GOAT CHEESE | CRANBERRIES

BRAISED OXTAIL UDON "STROGANOFF" 28
RED WINE DEMI | WILD MUSHROOMS | SEASONAL VEG

*FILET AND LOBSTER (GF) 42
BEEF TENDERLOIN MEDALLIONS | LOBSTER TAIL
DRAWN BUTTER | SMASHED POTATO | PEPPERCORN DEMI | SEASONAL VEG

*CHAR GRILLED SKIRT STEAK 32
PAPAYA MARINADE | SMASHED POTATOES | TEMPURA ASPARAGUS
PEPPERCORN DEMI | MICRO CILANTRO

CELESTE SEAFOOD FEAST 48

SNOW CRAB LEGS | GRILLED SHRIMP | FRESHLY BREADED CALAMARI
OAXACAN STYLE MUSSELS | OLD BAY POTATO WEDGES | CHARRED
LEMON | COCKTAIL SAUCE | HORSERADISH REMOULADE | DRAWN BUTTER

"WILD FARMED" FAROE ISLAND SALMON (GF) 30
PARMESAN RISOTTO | LEMON CREAM | SEASONAL VEG | CHARRED LEMON
SMOKED SALT

CHICKEN OSSO BUCCO 28
TRUFFLE PORK BELLY MAC N CHEESE | BRUSSELS
SMOKED TOMATO GAZPACHO | ARUGULA

CREOLE NEWBURG 30
SHRIMP | ALLIGATOR | BISON ANDOUILLE | CRISPY FROG LEG
VOL AU VENT | SHERRY LOBSTER CREAM | SEASONAL VEG

BERKSHIRE PORK TENDERLOIN 28
CELERY ROOT PUREE | APPLE MOSTARDA | BRUSSELS
FRESH HERB GREMOLATA | SEASONAL VEG

BLACK GARLIC PAPPARDELLE 26
CHAR GRILLED CITRUS BRINED CHICKEN | FRESH EGG PASTA
WILD MUSHROOMS | BLACK GARLIC WHITE WINE CREAM

SALADS

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

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

SALAD ENHANCEMENTS

GRILLED CITRUS BRINED CHICKEN 6

BLACKENED SHRIMP 8

CHAR GRILLED SKIRT STEAK 10

FAROE ISLAND SALMON 10

SANDWICHES

SERVED WITH FRIES | UPGRADE TO PARMESAN TRUFFLE 3

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

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

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

*FILET AND CHEESE SANDWICH 19
GRILLED FILET MEDALLIONS | GOAT CHEESE | TOMATO AIOLI
BALSAMIC ONION | ARUGULA

IMPOSSIBLE DOUBLE BURGER (GF)(VG) 18
GLUTEN FREE SEEDED BUN | 2 IMPOSSIBLE BURGER PATTIES
TOMATO AIOLI | AVOCADO | HYDROPONIC BIBB | BALSAMIC ONION

SIDES

MASHED 6

BRUSSELS 6

SIDE SALAD 6

PORK BELLY MAC N CHEESE 8



@AURORAATTHECELESTE
@THECELESTELAND



@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