

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 TARTARE WONTON NACHOS 14**
WAKAME SALAD | AVOCADO WASABI | TOGARASHI

CRISPY PAELLA ARANCINI 12
SHRIMP | CHORIZO | VADOUVAN CARROT PUREE

FRESH FLORIDA WAGYU SLIDERS 11
AGED CHEDDAR | CELESTE SAUCE | FRIES

BAO "LT" 11
PORK BELLY | HEIRLOOM TOMATO | SWEET CHILI AIOLI

CRAB CAKE 20
HORSERADISH REMOULADE | PICKLED FENNEL

TRUFFLE FRIES 9
PARMESAN REGGIANO | FINE HERBS

ENTREES

PRIME FILET MIGNON SHEPARD'S PIE (GF) 30
RED WINE GRAVY | CHARRED CORN | WILD MUSHROOMS
SWEET POTATO | SEASONAL VEG

**WILD MUSHROOM TRUFFLE RISOTTO
& GRILLED SEA SCALLOPS (GF) 32**
ARBORIO | WHITE WINE | PARMESAN

BRAISED OXTAIL UDON "STROGANOFF" 30
RED WINE DEMI | WILD MUSHROOMS | SEASONAL VEG

***FILET AND LOBSTER (GF) 48**
BEEF TENDERLOIN MEDALLIONS | LOBSTER TAIL
DRAWN BUTTER | SMASHED POTATO | PEPPERCORN DEMI | SEASONAL VEG

***CHAR GRILLED SKIRT STEAK 35**
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) 34
PARMESAN RISOTTO | LEMON CREAM | SEASONAL VEG | CHARRED LEMON
SMOKED SALT

CHICKEN OSSO BUCCO 30
TRUFFLE PORK BELLY MAC N CHEESE | BRUSSELS
SMOKED TOMATO GAZPACHO | ARUGULA

BERKSHIRE PORK TENDERLOIN 30
CELERY ROOT PUREE | APPLE MOSTARDA | BRUSSELS
FRESH HERB GREMOLATA | SEASONAL VEG

BLACK GARLIC PAPPARDELLE 28
CHAR GRILLED CITRUS BRINED CHICKEN | FRESH EGG PASTA
WILD MUSHROOMS | BLACK GARLIC WHITE WINE CREAM

ENTREE SALADS

THE LOCAL (GF) 15
ORGANIC GREENS | HEIRLOOM TOMATO | PICKLED FENNEL
CRISPY CHICKPEA | THYME VINAIGRETTE

THE CAESAR 15
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 18**
FLORIDA WAGYU BEEF | AGED CHEDDAR | HYDROPONIC BIBB
TOMATO | CELESTE SAUCE

GRILLED CHICKEN SANDWICH 16
CITRUS BRINED | AVOCADO | HYDROPONIC BIBB | TOMATO
AGED WHITE CHEDDAR | POBLANO REMOULADE

CRAB CAKE SANDWICH 22
HORSERADISH REMOULADE | PICKLED FENNEL
HYDROPONIC BIBB | TOMATO

***FILET AND CHEESE SANDWICH 20**
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 7

BRUSSELS 7

SIDE SALAD 7

PORK BELLY MAC N CHEESE 8



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@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