

# VALENTINE'S DAY PRIX FIXE MENU

FRIDAY, FEBRUARY 14, 2025 | SATURDAY, FEBRUARY 15, 2025  
SEATINGS AT 5:00 PM, 7:00 PM, & 9:00 PM  
\$89 PER PERSON, PLUS TAX & GRATUITY

## SHAREABLES FOR THE TABLE

BREAD SERVICE | CHEF CURATED CHEESEBOARD  
SPARKLING WINE TOAST

## CHOICE OF SOUP OR SALAD

### LOBSTER BISQUE

HOUSE MADE LOBSTER STOCK | AROMATICS | HEAVY CREAM  
TARRAGON | LOBSTER MEAT

### CHARRED TOMATO SOUP (VG, GF)

COCONUT MILK | BASIL OIL | BLISTERED TOMATO | BAGUETTE

### WINTER SALAD (VEG, GF)

ARUGULA | BLOOD ORANGE | ROASTED CASHEW | GOAT CHEESE  
FIG VINAIGRETTE

### THE LOCAL SALAD (VG, GF)

ORGANIC BABY GREENS | HEIRLOOM TOMATOES | PICKLED FENNEL  
JULIENNE CARROTS | WATERMELON RADISH | CRISPY GARBANZO  
CITRUS VINAIGRETTE

## CHOICE OF ENTREE

### SURF & TURF (GF)

**\*\*AVAILABLE WITH BEEF TENDERLOIN ONLY\*\***

6 OZ. OF BEEF FILET MEDALLIONS | 6 OZ. WARM WATER LOBSTER TAIL  
SMASHED YUKON POTATOES | SWEET & SPICY BRUSSELS  
RED WINE DEMI-GLACE

### ASIAGO STUFFED GNOCCHI WITH BLACKENED CHICKEN

BLACK GARLIC CREAM | MUSHROOMS | SPINACH | HARICOT VERTS  
TOASTED GREMOLATA

### FAROE ISLAND SALMON (GF)

7 OZ. SALMON | PARMESAN RISOTTO | FRESH SEASONAL VEG  
LEMON CREAM

### ROOT VEGETABLE PAVE (VG, GF)

LAYERED COMPRESSED ROOT VEGETABLES | CHINESE BLACK RICE  
FRESH VEGETABLE | CELERY ROOT PUREE | PEA PUREE

## CHOICE OF DESSERT

### FLOURLESS CHOCOLATE TORTE (GF)

CHOCOLATE COVERED STRAWBERRY  
RASPBERRY SORBET | FRESH AMARETTO CREAM

### COCONUT MILK RICE PUDDING (VG, GF)

100% COCONUT MILK | TROPICAL SALSA  
TOASTED COCONUT CRUNCH



# AURORA

AT THE CELESTE HOTEL



@AURORAATTHECELESTE  
@THECELESTEORLANDO



@AURORA AT THE CELESTE  
@THE CELESTE HOTEL

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, EGGS OR  
UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.  
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS