

#MagicalDining

August 14 – September 30

APPETIZERS

CAMEL EMPANADAS
VADOUVAN CURRY | ONION | PEPPERS
GARLIC | WHIPPED FETA
CUCUMBER TZATSIKI

JACKFRUIT "TOSTACHOS" GF VG
CRISPY TOSTONES | BBQ ROASTED JACKFRUIT
PICKLED RED ONION
HEIRLOOM TOMATO SALAD
ADOBO MAYO KETCHUP

MEXICAN ARANCINI GF V
ARBORIO | SOFRITO | CORN | BLACK BEAN
PEPPERJACK | CHIMICHURRI CREMA

"BEET & GOAT CHEESE" SUMMER SALAD V
LOCAL BABY GREENS | CUCUMBER
HEIRLOOM TOMATOES | PICKLED FENNEL
WATERMELON RADISH | BABY BEETS
HONEY THYME VINAIGRETTE | SORREL
SUNFLOWER SEED | GOAT CHEESE PUFF | HIBISCUS
AVAILABLE GF UPON REQUEST

SEAFOOD CHOWDER
BACON | SHRIMP | SCALLOP | CLAMS
POTATOES | OYSTER CRACKER

MAIN COURSE

WATERMELON BBQ CHICKEN GF
YOGURT MARINATED CHICKEN KABOB
WATERMELON BARBEQUE SAUCE
CHEDDAR POLENTA | CORN RELISH
PICKLED JALAPENO | WATERMELON RADISH

***FAROE ISLAND SALMON** GF
PARMESAN MUSHROOM RISOTTO
LEMON CREAM
FRESH SEASONAL VEGETABLES

***GRILLED BEEF FILET MEDALLIONS** GF
CARROT PUREE | ASPARAGUS
FONDANT POTATOES
PEPPERCORN DEMI-GLACE

ALLIGATOR FRIED RICE GF
MARINATED LOUISIANA GATOR
CORN STARCH FRIED
TAMARI ORANGE SAUCE
STIR FRY VEGETABLES | SESAME

TABLESIDE FINISHED EGGPLANT PARMESAN V
ITALIAN BREADED EGGPLANT CUTLET
SAN MARZANO TOMATO VODKA SAUCE
BROILED ITALIAN CHEESE TABLESIDE POUR OVER
BALSAMIC SPHERES | MICRO BASIL

DESSERT

LEMON & WILD BERRY CAKE
FRESH WHIPPED CREAM
BLUBERRY COMPOTE | MINT

UBE COCONUT MILK RICE PUDDING GF VG
100% COCONUT MILK | TROPICAL SALSA
TOASTED COCONUT

FLOURLESS CHOCOLATE TORTE GF
DARK CHOCOLATE GANACHE
STRAWBERRY SORBET

UPGRADE: THE SUPERNOVA +\$10
DARK CHOCOLATE BALLOON DOME | GHIRARDELLI BROWNIE
HOT RUM CARAMEL | CANDIED WALNUTS
SMASHED RASPBERRY | VANILLA ICE CREAM

GF GLUTEN FREE

VG VEGAN

V VEGETARIAN

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.

 @AURORA AT THE CELESTE

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