

Starters

 **PARKER HOUSE ROLLS** ^V 10
honey cultured butter • maldon salt

HAND CUT FRIES 15
CHOICE OF
PLAIN • TRUFFLE PARMESAN • SALT & VINEGAR

LAMB DUMPLINGS 24
spiced carrot emulsion • pomegranate
broccolini chimichurri

 **CRISPY CURRIED CAULIFLOWER** ^{GF N} 18
shishito pepper • sweet & sour reduction
golden raisins • hazelnut dukkah

FRIED PROVOLONE ^N 15
romesco • arugula • sherry vinegar

 **KOREAN FRIED CHICKEN** ^{GFO} 18
red bird chicken thigh • gochujang hot sauce • red onions
pickles • tuxedo sesame seeds • buttermilk herb dressing

CHICKEN LIVER MOUSSE ^{GFO} 16
ciabatta • pickled shallot • apple butter • gremolata • radish

PORK SKEWERS * ^{GF} 18
aji panca marinade • spiced cheese sauce
chimichurri • roasted corn

 **DUCK WINGS** 24
teriyaki bbq sauce • scallions • sesame seeds

 **CRISPY BRUSSELS SPROUTS** ^{GFO V} 16
shaved parmesan • crushed red chili • liquid aminos

CALAMARI * ^{GF} 19
jalapeño parsley aioli • cocktail sauce

Soup & Salad

CHARRED CORN GAZPACHO ^{GF} 12
avocado relish • chili oil

 **BIBB WEDGE** ^{GF} 17
bleu cheese • candied bacon
tomato • pickled onion • apple

 **AURUM CAESAR** 19
endive • romaine • herbed breadcrumbs
sundried tomato • house caesar dressing

BEET & PISTACHIO ^{GF N V} 18
confit beets • spicy greens • shaved chevre • tomato
pickled onion • mustard vinaigrette • toasted pistachios

Additions

SAUTÉED SHRIMP ^{GF} 17 • **6oz CORVINA** * 28 • **GRILLED CHICKEN BREAST** ^{GF} 15
GRILLED BONE MARROW ^{GF} 11 • **6oz WAGYU TENDER** * ^{GF} 21

CHEF DE CUISINE CHARLIE KLEIN • SOUS CHEF BRENDA FARFAN
GENERAL MANAGER NATASHA KREFFT • ASSISTANT GENERAL MANAGER BRENDAN CHUTE

A 3% employee benefit surcharge is added to the check. This allows us to provide a more robust benefits package for our valued team members so they are better equipped to meet the high cost of living in our resort community.

Entrées

GRILLED LAMB CHOPS * ^{GF N} 53
parmesan polenta • smoky romesco
herbed fennel slaw • sicilian oregano

PERUVIAN HALF CHICKEN ^{GF} 44
charred shishitos • grilled potato salad
aji amarillo sauce

 **HOUSE MADE PASTA ROTANTE** ^{MP}
chef's rotating pasta creations

KABOCHA SQUASH ^{GF V} 37
green tahini • crumbled panela cheese
roasted corn-pepita salsa

CRISPY CORVINA 52
pearl cous cous • tomato broth
summer squash • basil oil

SHRIMP RISOTTO ^{GF} 47
bell pepper • carrot • peas • clams
shrimp • andouille sausage

 **FRENCH ONION BURGER** * ^{GFO} 28
caramelized onion jam • gruyère • roasted garlic aioli
lettuce • tomato • pickle • brioche bun • fries
SUBSTITUTE SIDE SALAD +3

• **AURUM GRILL SELECTIONS** •
au poivre • charred broccolini • brown butter whipped potatoes ^{GF}

8oz WAGYU TENDER * ^{GF} 57
10oz BISON NEW YORK STRIP * ^{GF} 68

Sides

SHERRY-PARMESAN SAUTÉED MUSHROOMS ^{GF V} 13

BROWN BUTTER WHIPPED POTATO ^{GF V} 14

CHARRED BROCCOLINI ^V 11
herbed breadcrumb • lemon

ROASTED CARROTS ^{GF N V} 12
labneh • hazelnut dukkah • citrus butter sauce

Sauces

AU POIVRE ^{GF} 4

SMOKY ROMESCO ^{GF N V} 4

BROCCOLINI CHIMICHURRI ^{GF} 4

 **AURUM GOLD STANDARDS**
GF GLUTEN FREE • **N** CONTAINS NUTS • **V** VEGETARIAN • **GFO** GLUTEN FREE OPTION AVAILABLE

* These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Your well-being is important to us, not all ingredients are listed on the menu. Some items may contain milk, eggs, crustacean, fish, tree nuts, wheat, peanuts, soy or sesame. Please inquire with your server for further details and notify us of any allergies.