

Starters

- 

PARKER HOUSE ROLLS

✓

12

honey cultured butter • maldon salt
- HAND CUT FRIES

15
- CHOICE OF
PLAIN ★ SALT & VINEGAR
TRUFFLE PARMESAN +2

LAMB DUMPLINGS

25

spiced carrot emulsion • pomegranate
broccolini chimichurri



CRISPY CURRIED CAULIFLOWER

GF N

18

shishito pepper • sweet & sour sauce
golden raisins • hazelnut crumble

FRIED PROVOLONE

N

15

romesco • arugula • sherry vinegar



KOREAN FRIED CHICKEN

GFO

18

crispy boneless chicken thigh • korean hot sauce • red
onions • pickles • sesame seeds • buttermilk herb dressing

CHICKEN LIVER MOUSSE

GFO

16

ciabatta • pickled shallot • apple butter • gremolata • radish

PORK SKEWERS

*

GF

19

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



FRENCH ONION BURGER

*

GFO

28

caramelized onion jam • gruyere • roasted garlic aioli
lettuce • tomato • pickle • brioche bun • fries
Truffle Parmesan Fries or Side Salad +3

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 HALIBUT

*

28

 ★

GRILLED CHICKEN BREAST

GF

15
- 6oz BISTRO STEAK

*

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.

Entrees

- BRAISED SHORT RIB

*

GF N

47
- parmesan polenta • smoky romesco
herbed fennel slaw • sicilian oregano

PERUVIAN HALF CHICKEN

45

charred shishito peppers • grilled potato salad
yellow pepper sauce



HOUSE MADE PASTA ROTANTE

MP

chef's rotating pasta creations

KABOCHA SQUASH

GF V

38

achiote marinade • green tahini • crumbled panela cheese
roasted corn-pepita salsa

PAN SEARED HALIBUT

54

pearl couscous • tomato broth
summer squash • basil oil

SHRIMP RISOTTO

GF

48

bell pepper • carrot • peas • clams
shrimp • andouille sausage

★ AURUM GRILL SELECTIONS ★

au poivre • charred broccolini • brown butter whipped potatoes ^{GF}

8oz BISTRO STEAK ^{*}

GF

 56

10oz BISON NEW YORK STRIP ^{*}

GF

 68

Sides

- SHERRY-PARMESAN SAUTEED 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 crumble • 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.