

AURELIA

AT CASTLE HILL

TASTE OF AURELIA
NOVEMBER 1-10 2024
3 COURSE TASTING MENU \$95

1.

NATIVE FLUKE CRUDO

asian pear, sea urchin

PAIRING: KAMPTAL | MELON

2.

WAGYU

broccoli, bok choy

PAIRING: EOLA-AMITY | JUNIPER

or

BINCHOTAN GRILLED LOBSTER

swiss chard, beurre blanc

PAIRING: VAL DI NOTO | CHERRY

3.

CHOCOLATE PANNA COTTA

alpaco chocolate, mushroom, rye

PAIRING: MADEIRA | BLUEBERRY



SUPPLEMENTAL OFFERINGS:

SOMMELIER WINE SELECTIONS \$60 · NON-ALCOHOLIC \$45 · CHEESE COURSE \$36