

# Aurelia

**Dinner Spring 2015**

## **Appetizer**

<b>Soup Du Jour</b> , Chef's selection	7.5.
<b>Bruschetta</b> , Confit tomato, onion, fresh basil, aged balsamic	8.
<b>Hummus</b> , classic chickpea purée w/tahini, olive oil & grilled pita bread	8.
<b>Cheese Sampler</b> , local & imported cheeses, seasonal chutney, pickled vegetables. (choice of 3,5,7)	12/16/19.
<b>Mussels</b> , chorizo, roasted tomato, fresh basil, shaved garlic, olive oil, white wine	16.
<b>Grilled Shrimp</b> , avocado, artichokes, grilled corn, roasted peppers, greens	17.
<b>Baby Octopus</b> , citrus supremes, kohlrabi, sorrel purée, purple potato, frisée, fennel, olive oil	17.
<b>Garden Beets</b> , arugula, fennel, charred orange, pickled onion, sorrel, goat cheese, aged balsamic	13.
<b>Prosciutto di Parma</b> , fresh beans, shaved fennel, Grana Padano, roasted shallots, aged balsamic	15.
<b>Panzanella</b> , olives, capers, tomato, peppers, mozzarella, croutons, olive oil, aged balsamic	14.
<b>Country Chicken Pate</b> , seasonal chutney, house pickles, warm baguette	16.

## **Salad**

<b>Local Spring Mix</b> , assorted baby greens & vegetables, champagne vinaigrette	12.
<b>Raw Kale Salad</b> , toasted pine nuts, dried currants, aged ricotta	10.

**Add-ons: shrimp 2.5 each, salmon 9. chicken breast 7.**

## **Pasta**

<b>Gnocchi</b> , handmade potato gnocchi, light tomato cream sauce, fresh basil	14.
<b>Linguini</b> , mussels, olive oil, tomato, olives, capers, fresh parsley, chili flakes	17.
<b>Ravioli</b> , handmade spinach and ricotta filling, brown butter w/ sage	15.

## **Entrée**

<b>Seared Duck Breast</b> , macerated figs, roasted new potatoes, friseé and truffle salad	26.
<b>Tofu</b> , cauliflower polenta, grilled raddichio, wild mushrooms, roasted cherry tomato, mushroom stock	20.
<b>Chicken Breast</b> , stewed carrots, confit leek, crispy asparagus, wild mushrooms, sauce velouté	24.
<b>Bistro Filet</b> , carrot horseradish puree, mushroom duxelle, smoked tomato, demi glace	26.
<b>Seared Diver Scallops</b> , beet puree, white anchovies, asparagus, fennel, prosciutto dust	30.
<b>Stuffed Poblano Pepper</b> , quinoa, mustard greens, charred corn, soffrito	20.
<b>Broiled Salmon</b> , fresh dill, creme fraiche, asparagus, purple potato, pickled mushroom	24.
<b>Aurelia Burger</b> , fontina cheese, sliced tomato, red onion, house pickles, lettuce, hand cut fries	18.

**Add-ons: bacon 2.5, caramelized onion 1.5, avocado 2.5, blue cheese 2.**

## **Sides**

Green Beans, Stewed Carrots, Asparagus, Mustard greens, Quinoa, Fingerling Potato, Purple Potato	7.
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**Beau C. Widener**

*chef*

**All ingredients are sourced from the Hudson Valley and New England when available.**

**Vegetarian, vegan and gluten-free options available**

*\*Consuming raw or undercooked meat may be hazardous to your health.*

*20% gratuity will be added to parties of 6 or more.*