

## Starters

- AI PARKER ROLLS** <sup>V</sup> 12  
house cultured honey butter · maldon salt  
ADD HOUSE-MADE SEASONAL BUTTER +2
- AI CRISPY CURRIED CAULIFLOWER** <sup>GF N V</sup> 17  
shishito pepper · golden raisin  
hazelnut dukkah · sweet & sour reduction
- AI KOREAN FRIED CHICKEN** <sup>GF</sup> 18  
chicken thigh · house pickle · gochujang hot sauce  
sesame seed · buttermilk herb dressing
- GOAT CHEESE & FIG CRISPY POLENTA** <sup>GF V</sup> 16  
sheep feta · fig jam · mint  
pomegranate gastrique
- HAND CUT FRIES** <sup>GF V</sup> 15  
CHOICE OF  
lemon parmesan \* chili spice \* sea salt
- BEEF CARPACCIO** \* <sup>GF</sup> 22  
parmesan espuma · egg yolk gel · shaved parmesan  
spring peas · bacon · malt vinegar potato ribbons
- KOREAN BBQ PORK RIBS** <sup>N</sup> 19  
housemade kimchi · herbs · hazelnut dukkah
- BEET CURED VERLASSO SALMON** \* <sup>GF N</sup> 24  
pickled beet pesto · lavender-goat cheese mousse  
frisée · pistachio-orange gremolata
- AI FRENCH ONION BURGER** \* 28  
caramelized onion jam · gruyère · roasted garlic aioli  
lettuce · tomato · house pickle  
CHOICE OF FRIES  
lemon parmesan \* chili spice \* sea salt  
SUBSTITUTE IMPOSSIBLE BURGER +2  
GLUTEN FREE OPTION AVAILABLE

## Salad & Soup

- AI BIBB "WEDGE" SALAD** <sup>GF</sup> 16  
bleu cheese · candied bacon  
pickled onion · tomato · apple
- AI AURUM CAESAR** \* 15  
romaine · arugula · grana padano · crouton  
white anchovy · garlic caesar dressing  
GLUTEN FREE OPTION AVAILABLE
- BABY KALE & GREENS SALAD** <sup>GF V</sup> 16  
arugula · dried cranberries · caramelized brie  
balsamic-fig jam · crispy quinoa · cider vinaigrette
- GRUYÈRE & MUSHROOM SOUP** <sup>GF V</sup> 16  
crispy lion's mane · mushroom duxelle  
chive powder · truffle pearls

## Entrées

- SMOKED JERK HALF CHICKEN** <sup>GF</sup> <sup>GF</sup> 52  
smoked gouda-tu'n cornmeal · tangy pineapple-cabbage slaw  
plantain chips · jerk-pomegranate molasses
- JOYCE FARMS' DUCK** \* 58  
daily preparation · mochi potatoes · oyster mushrooms  
sweet-hoisin brussels sprouts · yuzu-fennel sauce  
UPGRADE TO HALF DUCK +22
- ROCKY MOUNTAIN TROUT** <sup>GF</sup> 54  
lemon-saffron risotto · sherried lobster-tomato sauce  
crispy artichoke · olive salad
- CHICKEN FRIED LION'S MANE** <sup>GF V</sup> 40  
roasted poblano polenta waffle · mushroom gravy  
carrot 'bacon' · vermont maple syrup
- AI AURUM HOUSEMADE PASTA ROTANTE** MP  
chef's rotating pasta creations

### \* AURUM GRILL SELECTIONS \*

- pomme purée · seasonal vegetables  
port wine-shallot demi-glacé
- 8oz HANGER STEAK** \* <sup>GF</sup> 70  
**8oz SIRLOIN** \* <sup>GF</sup> 68

## Tasting Menu

### 3-COURSE SEASONAL OFFERING \$85

**ADD WINE PAIRING +30 \* ADD ZERO PROOF PAIRING +22**

In order to provide a cohesive experience, whole table participation is required.

### AI AURUM GOLD STANDARDS

**GF GLUTEN FREE · N CONTAINS NUTS · V VEGETARIAN**  
Many items can be made vegetarian or vegan upon request

\* 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, fish, crustacean, tree nuts, wheat, peanuts, soy or sesame. Please inquire with your server for further details and notify us of any allergies.

**CHEF DE CUISINE JIM ZOELLER \* SOUS CHEF NOAH WATSON \* GENERAL MANAGER PATRICK FERRO**

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.