

Starters

- 

PARKER ROLLS ^V 12
house cultured honey butter • maldon salt
ADD HOUSE-MADE SEASONAL BUTTER +2
- 

CRISPY CURRIED CAULIFLOWER ^{GF N V} 17
shishito pepper • golden raisin
hazelnut dukkah • sweet & sour reduction
- 

KOREAN FRIED CHICKEN [🔥] 18
chicken thigh • house pickle • gochujang hot sauce
sesame seed • buttermilk herb dressing
- GOAT CHEESE & FIG CRISPY POLENTA** ^{GF V} 16
sheep feta • fig jam • mint
pomegranate gastrique
- HAND CUT FRIES** ^{GF V} 15
CHOICE OF
lemon parmesan • chili spice • sea salt
- BEEF CARPACCIO** * ^{GF} 22
parmesan espuma • egg yolk gel • shaved parmesan
spring peas • bacon • malt vinegar potato ribbons
- KOREAN BBQ PORK RIBS** ^N 19
housemade kimchi • herbs • hazelnut dukkah
- BEET CURED VERLASSO SALMON** * ^{GF N} 24
pickled beet pesto • lavender-goat cheese mousse
frisée • pistachio-orange gremolata

Salad & Soup

- 

BIBB “WEDGE” SALAD ^{GF} 16
bleu cheese • candied bacon
pickled onion • tomato • apple
- 

AURUM CAESAR * 15
romaine • arugula • grana padano • crouton
white anchovy • garlic caesar dressing
GLUTEN FREE OPTION AVAILABLE
- BABY KALE & GREENS SALAD** ^{GF V} 16
arugula • dried cranberries • caramelized brie
balsamic-fig jam • crispy quinoa • cider vinaigrette
- GRUYÈRE & MUSHROOM SOUP** ^{GF V} 16
crispy lion's mane • mushroom duxelle
chive powder • truffle pearls

Entrées

- SMOKED JERK HALF CHICKEN** ^{GF} [🔥] 52
smoked gouda-tu'n cornmeal • tangy pineapple-cabbage slaw
plantain chips • jerk-pomegranate molasses
- JOYCE FARMS' DUCK** * 56
daily preparation • mochi potatoes • oyster mushrooms
sweet-hoisin brussels sprouts • yuzu-fennel sauce
UPGRADE TO HALF DUCK +22
- ROCKY MOUNTAIN TROUT** ^{GF} 54
lemon-saffron risotto • sherried lobster-tomato sauce
crispy artichoke • olive salad
- CHICKEN FRIED LION'S MANE** ^{GF V} 38
roasted poblano polenta waffle • mushroom gravy
carrot 'bacon' • vermont maple syrup
- 

AURUM HOUSEMADE PASTA ROTANTE ^{MP}
chef's rotating pasta creations
- 

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

- * AURUM GRILL SELECTIONS ***
pomme purée • seasonal vegetables
port wine-shallot demi-glacé
8oz HANGER STEAK * ^{GF} 65

Tasting Menu

- 3-COURSE SEASONAL OFFERING \$80**
ADD WINE PAIRING +30 * **ADD ZERO PROOF PAIRING +22**
In order to provide a cohesive experience, whole table participation is required.



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** EVAN RAINFORD

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.