



AUREOLE

NYC Restaurant Week Menu Three Course Prix Fixe

First Course, Choice of

Wild Striped Bass Ceviche
Citrus Juices / Red Onion / Avocado / Smoked Paprika

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Potato Leek Ravioli
Smoked Bacon / Caramelized Onion / Aged Cheddar / Chive Cream Fraiche Sauce

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Farmed Baby Green Salad
Goat Cheese / Winter Vegetables / Sherry Dijon Vinaigrette

Second Course, Choice of

Spotted Skate Wing
Caramelized Cauliflower, Golden Raisins, Toasted Almonds, Caper Curry Brown Butter

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Braised Pork Belly
Quince, Brusses Sprouts, Cornichons, Dijon Mustard Jus

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Seasonal Winter Vegetables

Dessert, Choice of

Caramel Corn Sundae
Vanilla Chantilly / Bananas / Salted Peanuts

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Bittersweet Chocolate Ganache Tart
Espresso / Blood Orange

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