

Starters

ROSEMARY PARKER ROLLS 14
hawaiian sea salt • honey-allspice butter

SMOKED HAWAIIAN FISH DIP 17
lemon • dill • lavash crackers
GLUTEN FREE OPTION AVAILABLE

BLACK GARLIC HUMMUS GF V 20
seasonal vegetable crudité • lime zest

AU FRIED CHICKEN GF N 22
gochujang bbq sauce • pickled radish
macadamia nut crumble • buttermilk herb dressing
NUT FREE OPTION AVAILABLE

ISLAND OKONOMIYAKI 21
bacon • shredded slaw • prawns • kewpie mayo
fried garlic • furikake

MEDITERRANEAN MEATBALLS 21
local pork & beef • lemon yogurt • mint
harissa • cucumber salad

CITRUS CURED KONA KAMPACHI CRUDO * GF 27
tomato water • avocado purée
thai basil oil • fresno chili

AU CRISPY CURRIED CAULIFLOWER GF N 18
shishito pepper • sweet & sour reduction • golden raisins
lemon yogurt • macadamia nut dukkah
VEGAN OPTION AVAILABLE

ROASTED BONE MARROW * 24
sourdough • roasted garlic parsley • marinated tomatoes
GLUTEN FREE OPTION AVAILABLE
ADD A BONE MARROW LUGE
OLD GRAND DAD BOURBON +10 • BANHEZ MEZCAL +12 • CASA NOBLE BLANCO +18

LOBSTER TOAST 30
shaved fennel salad • whipped avocado
GLUTEN FREE OPTION AVAILABLE

CRISPY FISH COLLARS GF 34
farm greens • truffle ponzu • yuzu kosho aioli

HAND ROLLED RICOTTA GNOCCHI 34
mushrooms • kale • lemon • white wine foam
ADD LOBSTER MEAT +15 • FENNEL SAUSAGE +9

AU AURUM GOLD STANDARDS
GF GLUTEN FREE • N CONTAINS NUTS • V VEGAN

* Consuming raw or undercooked meats, 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. Please inquire with your server for further details and notify us of any allergies.

Soup & Salads

LOCAL PUMPKIN SOUP GF 14
coconut cream • mint • pepitas crunch
VEGAN OPTION AVAILABLE

FARM GREENS 16
pickled shallots • parmesan • roasted garlic crumble
shaved market vegetables • farmers dressing
GLUTEN FREE & VEGAN OPTIONS AVAILABLE

ROASTED BEET SALAD GF N 22
whipped goat cheese • olive tapenade crumble
candied macadamia nut vinaigrette
GLUTEN FREE & VEGAN OPTIONS AVAILABLE

Entrées

LOCAL FRESH CATCH * GF 52
cauliflower purée • seasonal vegetables
yuzu kosho • dashi emulsion

SIMPLE ROOTS FARMED CHICKEN GF 45
roasted potatoes • caramelized onions
lemon butter • seasonal vegetables

HERITAGE PORK CHOP GF 63
charred brassica • mushrooms
truffle-bacon-mustard-jam • jus

ROASTED CABBAGE GF V 36
miso black garlic • seasonal vegetables
rice • ginger-scallion sauce

HERB CRUSTED RACK OF LAMB 75
roasted garlic • sweet & sour cherry gastrique
sweet potato • market vegetables
ADD 4OZ LOBSTER TAIL +MP

*** AURUM GRILL SELECTIONS ***
smoked potato mash • mushroom • local vegetables • proper jus
GLUTEN FREE OPTION AVAILABLE

32oz PRIME BONE-IN RIBEYE * MP
CERTIFIED ANGUS BEEF FLAT IRON STEAK * 48
ADD 4oz LOBSTER TAIL +MP

THANK YOU TO OUR LOCAL FARMS & SOURCING
HUA MOMONA FARMS * WAIALUA EGGS * KAUA'I PRAWNS * SIMPLE ROOTS CHICKEN * BLUE OCEAN MARICULTURE
FRESH ISLAND FISH * BLUE DOOR BAKERY * LAPA'AU FARM * LOCAL HARVEST * LOPES FARMS * RIMFIRE IMPORTS
SUGAR CANE DANE * MAUI OMA * ESKIMO CANDY * MAHI PONO

CHEF PARTNER TAYLOR PONTE * GENERAL MANAGER PARTNER NATASHA PONTE