

APPETIZER

SEASONAL OYSTERS* 29
cocktail sauce, mignonette

DUNGENESS CRAB SALAD 27
mango, avocado, taro chips

GRILLED SPANISH OCTOPUS 26
confit pee-wee potatoes, lemon condiment

CHARLIE'S FRENCH ONION SOUP 20
gruyère, puff pastry

SPINACH & RICOTTA RAVIOLI 24
swiss chard, parmigiano reggiano

SEARED FOIE GRAS* 33
rhubarb & strawberry chutney, cornbread

SPRING VEGETABLE SALAD 14
baby beets, champagne gelée

BEEF CARPACCIO* 23
shaved horseradish, pickled onions

CAESAR* 16
quail egg, sundried tomatoes



SHELLFISH PLATTER* 72
clearwater lobster tail, oysters, shrimp, crab claws

24OZ BONE-IN RIBEYE FOR TWO* 115
caramelized shallots, blistered pepper, béarnaise

SIDES

ROASTED ORGANIC & WILD MUSHROOMS 14

BUTTER MASHED POTATOES 12

MAC & CHEESE 13

HARICOTS VERTS WITH PARSLEY & GARLIC 12

CAJUN FRIES WITH SPICY MAYO 10

ENTRÉE

ÔRA KING SALMON* 51
green asparagus, smoked cream

ALASKAN WILD-CAUGHT HALIBUT* 53
baby leeks, clams, mussels, saffron jus

DIVER SEA SCALLOPS* 45
english peas, pearl onions, bacon

COLORADO LAMB RACK* 68
farro, lamb shoulder confit, moroccan spices

8OZ CENTER-CUT FILET MIGNON* 64
piquillo purée, red wine sauce

YOUNG RABBIT SADDLE 49
rainbow carrots, dried plum, mustard sauce

JIDORI CHICKEN BREAST 38
bourbon-raisin apple slaw, natural jus

ASPARAGUS RISOTTO 29
morels, comté cheese

EGGPLANT & MISO 22
daikon, shiitake mushrooms

Executive Chef Alexandre Grégoire | Chef-Owner Charlie Palmer

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