



# AURORA ANGUILLA

THE FARM

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## HYDROPONIC FARM-TO-TABLE GARDEN DINNER

### 1ST COURSE

Yellowfin Tuna Crudo

wood-fired sourdough bread, tomato water, red pepper & garlic aioli

### 2ND COURSE

Roasted Chilean Sea Bass

butternut gnocchi, caribbean curry, coconut foam

### 3RD COURSE

Prime Black Angus Beef Filet

farm garden vegetable cannelloni, truffle sauce

### DESSERT

Coconut

lemongrass panna cotta, malibu sorbet, dacquoise

Petit Four

vanilla marshmallow, chocolate and hazelnut  
lemon sponge & citrus gel  
tamarind bon bon

## INQUIRE FOR PRICING

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DINNER