

## H O P S

### Tap 6

Aurea's Featured Micro Brewery  
Napa Smith, Napa CA

Napa Smith, Pilsner  
Napa Smith, Organic IPA  
Napa Smith, Lost Dog Red Ale  
Napa Smith, Bonfire Imperial Stout

### Domestic 5.50

Bud, Bud Light, Coors Light

### Crafted / Imported 7

Heineken, Holland / Amstel Light, Holland  
Corona Extra, Mexico / Chimay Blue, Belgium  
Dogfish Head 90 Min. IPA, Delaware  
1554 Black Ale, Colorado  
Boont Amber Ale, Anderson Valley, CA  
Sierra Nevada Pale Ale, Chico, CA  
Samuel Adams, Boston Lager, Boston  
Anchor Steam, San Francisco, CA

### Champagne / Sparkling Glass Btl

NV <b>Zonin</b> , Prosecco Brut, Italy 187ml	10	/
NV <b>Moet &amp; Chandon</b> , Brut Imperial, Epernay, France 375ml		48
NV <b>Taittinger</b> , Brut, Reims, France 375ml		45
NV <b>Veuve Cliquot</b> , Brut Rose, Reims, France 375ml		65
<b>Cuvee 20</b> , Brut, J Vineyard, CA	12	48
2005 <b>Gloria Ferrer</b> , Blanc de Blancs, Carneros		52
NV <b>Moet &amp; Chandon</b> , Brut, Nectar Imperial, Epernay, France		96
NV <b>Perrier-Jouet</b> , Grand Brut, Epernay, France		104
2000 <b>Dom Perignon</b> , Brut, Epernay, France		245

### Hydration

<b>Natura</b> - Free-flowing purified water		3
<b>Evian</b> Still 750ml		7
<b>Badoit</b> Sparkling 335ml		5
<b>Badoit</b> Sparkling 1L		10

**Aurea** is proud to support its local organic farmers in their efforts towards protecting the environment, recycling natural resources, increasing sustainable foods, and illuminating consumers on the food connection between healthful food and environmentally sound growing practices; Paul Dolan Winery, County Line Harvest, Heirloom Organics, T&D Willey Blue Moon Organics, Morning Star, Honey - Crisp Farm Foods Newton Vineyards, Napa County, Mozarella Fresca, Alba Organics, Lamborn Family Vineyard-Napa, Sebastiani - Sonoma County, Seghesio Family Vineyards, Epic Roots, La Tercera, MacMurray Ranch - Sonoma County, Star Route Farms, Educated Guess - Napa Valley, Full Belly Farm, Terra Firma Farms, Frog, Hollow Farm, River Dog Farms, J Vineyard, Scharffen Berger Chocolates, Fautot Ranch, Robert Mondavi Winery, Knoll Farms, Jacob Farms, Coke Farms, Capay Organics, T&D Willey Farm, Kunde- Sonoma County, Full Belly Farm, Bell Wine Cellars, Small Potatoes, Earthworks, Neyers Vineyards, Sebastiani Vineyards & Winery, Peju Province Winery, Cuvaision Winery, Baileyana Winery, Fautot Ranch, Morning Star Foods...

## Formerly known as "the wine list"

6oz 9oz 22oz

### Riesling

2006 <b>Domaine Schlumberger "Les Prince Abbés"</b> , Alsace, France	13	20	52
2009 <b>Schloss Schönborn</b> , kabinett, Nussbrunnen, Rheingau, Germany	12	18	48

### Sauvignon Blanc

2008 <b>Y3</b> "Jax Vineyard", Russian River	9	14	36
2010 <b>Groth</b> Vineyard, Napa Valley	13	20	52
2006 <b>Chalk Hill Estate</b> , Chalk Hill	16	24	64
2009 <b>Cakebread Cellars</b> , Napa Valley	16	24	64

### Pinot Grigio

2009 <b>Estancia</b> , California	9	14	36
2008 <b>Villa Sandi</b> , Piave, Veneto	13	20	56

### Chardonnay

2009 <b>Kali Hart</b> , Monterey County	10	15	40
2007 <b>Baileyana</b> Firepeak Vineyard, Edna Valley	13	20	54
2009 <b>Stag's Leap Wine Cellars</b> , Stag's Leap	16	24	64

### White Specialty

Viognier, 2009 <b>Freemark Abbey</b> , Napa Valley	14	21	56
Gruner Veltliner, 2009 <b>Leth</b> , Steinagrund, Wagram, Austria	9	15	40
Pinot Gris, 2009 <b>Ponzi Vineyards</b> , Willamette Valley	12	18	48
Chablis, 2008 <b>Joseph Drouhin</b> , Chablis, France	15	23	60
Grenache Rosé, <b>Stag's Leap Winery "Amparo"</b> , Napa Valley	10	15	40

### Pinot Noir

2008 <b>MacMurray Ranch</b> , Sonoma County	11	16	44
2007 <b>Cambria</b> "Julia's Vineyard", Santa Maria Valley	15	23	60
2008 <b>Emeritus</b> Hallberg Ranch, Russian River Valley	21	32	84

### Merlot

2004 <b>Atalon</b> , Napa Valley	11	16	44
2006 <b>Provenance</b> , Napa Valley	13	20	54
2006 <b>Stag's Leap Wine Cellars</b> , Napa Valley	20	30	80

### Cabernet Sauvignon

2008 <b>Forefront by Pine Ridge</b> , Napa Valley	11	16	44
2008 <b>Educated Guess</b> , Napa Valley	14	21	56
2007 <b>Roth Estate</b> , Alexander Valley	18	27	72
2006 <b>Jordan</b> , Alexander Valley	28	42	112

### Zinfandel

2007 <b>Paul Dolan Vineyards</b> , Mendocino County [org]	13	20	56
2007 <b>Rosenblum Cellars</b> Rockpile Road Vineyard, Rockpile	22	33	88

### Red Specialty

Chianti Classico, 2005 <b>Volpaia</b> , Tuscany	16	24	64
Claret, 2007 <b>Newton</b> , Napa Valley	15	23	60
Meritage, 2008 <b>Stag's Leap Wine Cellars</b> "Hands of Time", Napa Valley	18	27	72
Malbec, 2009 <b>Colores del Sol</b> , Mendoza, Argentina	12	18	48
Petite Syrah, 2007 <b>True Grit</b> , Parducci, Mendocino County	16	24	64
Syrah, 2005 <b>Robert Traverso Wines</b> , Shenandoah Valley	16	24	64
Syrah, 2006 <b>Hyde de Villaine</b> "Hyde Vineyard", Carneros	20	30	80

## Celebrate

5 - 10pm



# R

RENAISSANCE®  
THE STANFORD COURT HOTEL  
SAN FRANCISCO

905 California Street  
San Francisco, CA  
94108

Reservations  
Tel: 415-989-3500

## Cocktail Culture

Our “Cocktail Culture” is built on balanced cocktails, perfect technique and fresh ingredients which embrace San Francisco’s unique signature flavors. When possible we serve libations made locally by wineries, distilleries, and breweries whose passion for quality, attention to detail, and sensitivity to the environment equals our own.

All cocktails are hand-crafted using freshly squeezed juices

### City Lights 12

No. 209 gin, st. germain, *sparkling wine*

### Strawberry Caipiroska 14

Ketel one vodka, lime, *strawberries*

### The ‘Mojito’ 10

Silver rum, *fresh garden mint*, lime

### Cuban Society Mojito 12

Bacardi razz rum, *galliano, raspberry, mint, lime juice with raspberry garnish*

### Moscow Mule 10

Vodka, lime, *ginger beer*

### Cucumber Mule 12

Citrus vodka, *cucumber, ginger beer*

### Ward Eight

*Rye whiskey, lemon juice, orange juice, grenadine*

### The Watergate 14

Woodford Reserve bourbon, *lemon juice, pineapple juice, fresh ginger*

### Caipirinha 10

Cachaca, *lime*

### The Brazilian Cure 12

Cachaca, *veev acai, Grand Marnier, lime*

### Apple of my Rye 12

Ri One Whiskey, *Cherry Heering liqueur, Calvados, burnt orange zest*

### Bloody Mary 10

*Square One organic vodka* infused with black pepper and basil with our housemade Bloody Mary mix

### small plates. . .

Cream of *white corn* soup, jalapeno crème fraiche 9

Baby *hearts of romaine*, lemon anchovy dressing, Spanish anchovy, parmesan wafer 12

Organic *baby greens*, Point Reyes blue cheese, red onions, candied walnuts, citrus vinaigrette 12

Roasted *three beet salad*, honey goat cheese, candied walnuts, citrus vinaigrette 12

Dungeness *crab and rockshrimp cakes*, avocado, fennel orange salad, red bell pepper aioli 14

*Ahi tuna* carpaccio, mango avocado ginger salad, taro chips 11

Pan seared dayboat *scallops*, asparagus, sweet yellow pepper coulis 9

### big plates. . .

Pan seared Loch Duart *salmon* (sustainable), fava bean and pear tomato succotash, thyme jus 24

*Grilled poussin*, fava beans, baby leeks, chorizo, meyer lemon jus 21

Liberty Farms *duck breast*, slivered potato, hens of the woods mushrooms, English peas, clove and cinnamon jus 27

*14 day aged New York steak*, tomato compote, smashed potato 30

*Pan seared sea bass* (sustainable), kumquat relish, sautéed spinach 23

Wild *mushroom ravioli*, tomatoes, melted leeks, roasted mushrooms, burrata cheese 21

## Three Course Prix Fixe Menu

### First Course

choice of

Cream of white corn soup, jalapeno crème fraiche

Baby hearts of romaine, lemon anchovy dressing, Spanish anchovy, parmesan wafer

Organic baby greens, Point Reyes blue cheese, red onions, candied walnuts, citrus vinaigrette

### Recommended Pairing:

2006 Domaine Schlumberger Riesling “Les Prince Abbes”, Alsace

or

2009 Ponzi Pinot Gris, Willamette Valley

### Second Course

choice of

Pan seared Loch Duart salmon (sustainable), fava bean and pear tomato succotash, thyme jus

Grilled poussin, fava beans, baby leeks, chorizo, meyer lemon jus

Liberty Farms duck breast, slivered potato, hens of the woods mushrooms, English peas, clove and cinnamon jus

Wild mushroom ravioli, tomatoes, melted leeks, roasted mushrooms, burrata cheese

### Recommended Pairing:

2008 Joseph Drouhin Chablis, France

or

2007 Cambria Pinot Noir “Julia’s Vineyard”, Santa Maria Valley

### Dessert Course

Panna frita or tiramisu

\$39.00 per person

\$64.00 per person with accompanying wine pairings

Aurea Restaurant at The Stanford Court Renaissance Hotel  
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