



Chagrin Valley Restaurant Week Tuesday, January 29 - Sunday, February 3

starter (Choice)

brussels sprouts

sweet chili sauce

salad

Green Grocer live lettuce, Ohio grape tomato, Morningside Farm radish, parmigiana reggiano, house made pickle vinaigrette

soup

tomato bisque

entrées (Choice)

walleye

Lake Erie walleye, brown basmati rice, snow peas, tomato broth

mushroom risotto

Valley City Fungi oyster mushrooms, local shiitakes and criminis, broccolini

meatloaf hash

Miller Livestock grass-fed beef, Yoder Farms potatoes, Moores Heritage Farm eggs, country gravy

desserts (Choice)

apple crisp

house made ice cream

price

\$30 per person

About Aurelia

Aurelia is a farm-to-table restaurant. All items are sourced locally where possible and cooked in our scratch kitchen. All produce and food products are fresh and sourced by season.

Reservation Policy

We're a neighborhood restaurant, so we always will maintain a good portion of the dining room for walk-ins. But if we're able, we're happy to reserve a table for you up to a month from today. Reservations are available via phone or www.waitlist.me/w/aureliawaitlist for parties of 6 or more.

Thank you for joining us and for supporting local farmers.
Chef James Balchak