

welcome to the aerie restaurant

soup

DU JOUR \$9
 Chef's Daily Creation

salads

MIXED BABY GREENS \$8
 Organic Mixed Greens Salad, Tomatoes, Cucumbers,
 Dijon Mustard Vinaigrette

CAESAR \$11
 House Made Herb Focaccia Croutons, Hearts of Romaine,
 Parmigiano-Reggiano, Traditional Caesar Dressing

starters

GNOCCHI \$13
 Potato Gnocchi, Asparagus, Roasted Red Beets,
 Dry White Wine Herb Butter Sauce

SCALLOPS* \$18
 Pan-Seared Scallops, Crab Pierogi, Sunomo Relish,
 Creamy Lemon Grass Tamarind Sauce

SHRIMP* \$16
 Epazote and Cilantro Marinated Grilled Jumbo Shrimp,
 Mango Avocado Relish, Micro Cilantro Salad, Orange
 Scented Olive Oil, Tomatillo Crème Fraîche

SALMON* \$13
 House Made All Natural Scottish Salmon Gravlax,
 Dill Blinis, Yuzu Herb Butter

aerie specialties

LASAGNA \$23
 Wild Forest Mushrooms and Spinach sautéed in Garlic, Shallots,
 Fresh Herbs, Madeira Wine, Ricotta, Maytag and Mozzarella Cheeses,
 Black Figs, Garlic Cream Sauce

CHICKEN* \$26
 Achiote Marinated Free-Range Chicken,
 Chipotle Au Gratin Tomato Risotto, Black Mole Beurre Blanc

SALMON* \$28
 Sun-Dried Tomato and Black Olive Tapenade Rubbed Salmon Filet,
 Mozzarella Celeriac Purée, Saffron Cream Sauce

FISH* market price
 Chef's Daily Creation

steak & chops

VENISON* \$40
 Pan-Seared Venison Chop,
 Wild Mushroom Cannelloni, Marsala Glaze

BEEF* \$45
 Grilled Snake River Farm American Kobe N.Y. Steak,
 Blue Cheese Mashed Potatoes, Pinot Noir Reduction

LAMB* \$36
 Mint Marinated Utah Free Range Top Sirloin,
 Sweet Potato Gratin, Natural Jus

PORK* \$34
 Slow-Roasted Kurobuta Pork Loin, Plantain Mashed Potatoes,
 Basque-Style Kurobuta Pork Chorizo Ragoût

FILET* \$48
 Double R Ranch Signature Beef Tenderloin,
 Pommes Pont-Neuf, Lobster Béarnaise

EXECUTIVE CHEF FERNANDO SOBERANIS