



**aerie**  
restaurant · lounge

new year's eve

**AMUSE BOUCHE**

**cucumber gazpacho**

lobster roe crumble, caviar, cilantro

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**COURSE ONE**

*choice of*

**mushroom cream**

black lentils, chanterelle mushroom, pickled shaved carrot

**radicchio salad**

fennel, chervil, blood orange mascarpone, segment, goat cheese tuile

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**COURSE TWO**

**chef made lobster raviolo**

ricotta, grated pecorino, fine herbs, citrus zest, lobster broth

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**COURSE THREE**

*choice of*

**sablefish**

seared bok choy, sesame soy, ginger purple potato

**filet mignon**

beet puree, turnip cream, truffle bordelaise

**romesco vegetarian**

grilled asparagus, seared tofu, carrot, petite turnips

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**COURSE FOUR**

**dark chocolate mousse cake**

cremeux, white chocolate mousse, caramel sauce

**enhance your meal with scallop 10 each, shrimp 6 each, winter truffle 15 per gram**

\* Ask your server about menu items that are cooked to order. Consuming undercooked meats or eggs may increase your risk of foodborne illness. Please set cell phones to "vibrate" or "off". Be advised, groups larger than 8 are susceptible to an automatic service charge of 20%. Checks may not be split for groups of 8 or larger. Thank you 11/23

**Aerie Chef De Cuisine Bryan Petrick | Executive Chef Auston Minnich**