



# aerie

restaurant · lounge

## COURSE ONE

*choice of*

### **cauliflower**

tahini, golden raisin, crispy capers, sweet pepper, toasted hazelnut, fried sage

### **sweet potato beignets**

maple aioli, bacon jam, candied pecan, powdered sugar

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## COURSE TWO

*choice of*

### **smoked tomato bisque**

herbed crème fraiche, basil, grilled french bread

### **beet salad**

roasted beet, chevre mousse, wasabi aioli, mandarin orange, pistachio brittle

### **apple and grilled radicchio**

caramel pancetta vinaigrette, whipped mascarpone, roasted pistachios

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## COURSE THREE

*choice of*

### **short rib**

braised short rib, sweet potato mash, crispy brussels, cherry jus

### **salmon**

faroe island salmon, smoked potato, fava bean pickled onion salad, hollandaise

### **duck breast**

seared duck breast, parsnip puree, lardons, grilled oyster mushroom, cardamom tomato jam

### **ravioli**

butternut squash ravioli, lardons, brown butter, roasted spiced pepitas, squash puree, pimento, sage

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## COURSE FOUR

*choice of*

### **ginger crème brulee**

candied ginger, plum sauce

### **white chocolate peppermint cake**

white chocolate sauce, peppermint bark

\* 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**