aerie
restaurant · lounge

New Year's Eve

COURSE ONE
selection of one

potato mille-feuille
speck, parmesan gravel, lemon black garlic aioli

french onion toast
grated black truffle, chive, crème fraiche

COURSE TWO
selection of one

arugula salad
goat feta, cherry, toasted walnuts, cinnamon brandy vinaigrette

wild mushroom bisque
chive oil, lemon brown butter crumb

COURSE THREE
selection of one

green pepper poached maine lobster tail
sauce foyot, brown butter smoked onion cornbread farce, charred asparagus

prime filet de boeuf
cacio hollandaise, charred asparagus, roasted garlic whipped potatoes

roasted squash ravioli
brown butter, crisp sage, smoked blood orange zest

COURSE FOUR
selection of one

johnny cake
cherry smoked leek, heirloom tomato jam

baked connecticut blue point oysters
onion soubise, pumpernickel breadcrumb

COURSE FIVE
selection of one

brown butter bread pudding
with chocolate hazelnut anglaise

white chocolate cherry mousse

** Ask your server about menu items that are cooked to order. Consuming undercooked meats or eggs may increase your risk of foodborne illness. Be advised, groups larger than 8 are susceptible to an automatic service charge of 22%. Checks may not be split for groups of 8 or larger. Thank you 10/2026*

Aerie Chef De Cuisine Ryan Swenson | Pastry Chef Lisa Clark