



aerie
restaurant • lounge

VALENTINE'S MENU

STARTERS

strawberry salad

butter lettuce, brined shrimp, pickled strawberry, balsamic gel, basil, strawberry vinaigrette 19

mussels

carrot turmeric broth, braised white beans, merguez, lemongrass, cilantro 25

pork belly

pickled plum, barley risotto, cherry gastrique, shiso 21

clam chowder

little neck clam, confit potato, micro onion and celery, pancetta, rich white wine clam broth 14

MAINS

ribeye

smoked fingerling potato salad, red wine braised cabbage, crispy leeks, truffle madeira demi 76

seabass

sauce vierge, blistered cherry tomato, basil pesto risotto, fried potato, local balsamic 54

lamb rack

crispy chickpea salad, mint chimichurri, fava puree, pea shoots 68

ravioli

pumpkin, ricotta and sage filled, squash puree, toasted pepitas, crispy speck, brown butter 34

DESSERTS

hearts of desire

raspberry heart mousse cake, gelee, chocolate mousse, mirror glaze, hazelnut spears 10

Menu available February 10, 11 & 14, 2023.

* Notice: These menu items can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please set cell phones to "vibrate" or "off". Thank you.