



VALENTINE'S MENU

STARTERS

lamb lollipops

zattar, couscous, mint chutney 21

half dozen oysters

champagne mignonette, cocktail sauce, hot sauce 23

shrimp ceviche

avocado, red pepper, scallion, cilantro, lime, gin pico 13

SOUP AND SALAD

truffle potato soup

truffle, vinegar chip, chives 16

pomegranate salad

pomegranate arils, marcona almond, feta mousse, strawberry pomegranate vinaigrette 18

MAINS

filet

confit potato, baby carrot, truffle maderia jus 72

scallop

wild mushroom risotto, brown butter, asparagus tips, lemon 52

duck

parsnip hash, juniper sage jus, celeriac puree 29

tofu

crispy soy marinated tofu, edamame, bok choy, lotus root, shoyu sauce 18

enhancements

lobster tail 35 | scallops (2) 33 | shrimp (3) 26

DESSERT

heart red velvet cheesecake 12

strawberries and champagne cream 13

menu available February 14th - 17th, 2024

* 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 1/15/24

Aerie Chef De Cuisine Bryan Petrick | Executive Chef Auston Minnich