



# Valentine's Day

## FOUR-COURSE DINNER MENU \$175

### COURSE ONE

*selection of one*

#### **ahi tuna crudo**

soy tonnato, lime caviar, yuzu vinaigrette, chile, celery, cilantro

#### **pork belly strudel**

confit pork belly filled phyllo, violet mustard, braised radish, crispy kale

#### **hashbrown**

osetra, poached egg, truffle, chive

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### COURSE TWO

*selection of one*

#### **roasted potato and charred leek bisque**

calabrian chile oil, fried onion, chicharron

#### **watermelon salad**

marinated feta, pennyroyal mint, aged balsamic, opal basil

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### COURSE THREE

*selection of one*

#### **bacon wrapped sturgeon**

fondant potato, caviar beurre blanc, charred asparagus, herb oil

#### **broadleaf elk**

whipped garlic potatoes, blackberry jus, pickled mustard seed,  
glazed beets & maitake mushrooms,

#### **roasted beet ravioli**

local honeycomb, pistachio dukkah, charred orange bechamel,  
hazelnut tuile

#### **prime filet mignon**

foie butter brioche toast, truffled savoy cabbage,  
blistered tomato, fresh truffle

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### COURSE FOUR

*selection of one*

#### **the way to my heart**

raspberry valrhona, white chocolate macadamia brownie,  
toasted macadamia ice cream, jasmine tea sauce

#### **queen of tarts**

red velvet tart shell, chocolate bailey's mousse,  
raspberry, mirror glaze

\* 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 subject to an automatic service charge of 22%. Checks may not be split for groups of 8 or larger. Thank you 1/1/2026

**Aerie Chef De Cuisine Bryan Petrick | Pastry Chef Lisa Clark | Executive Chef Auston Minnich**