



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

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

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

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