aerie
restaurant · lounge

early birdie menu
$48 per person

course one
selection of one

tempura gernika peppers
smoked soy citrus aioli

caesar salad
crisp romaine, parmesan, herbed crostini, house caesar dressing

heirloom beet salad
whipped goat feta, arugula, walnuts, shallots, cherry molasses vinaigrette

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course two
selection of one

braised beef
brown butter fried polenta, pesto pecorino hollandaise

burrata chicken parmesan
basil oil arugula, dressed shallot

lounge burger
beef tallow toasted bun, pecorino, chopped short rib patty, calabrian arugula, fig spread, pickled shallot, fries

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course three
selection of one

peanut butter tartlet
topped with caramel corn

malted rosemary chocolate mousse
candied pine nuts, burnt milk sand

assorted seasonal gelatos & sorbet

** Ask your server about menu items that are cooked to order. Consuming undercooked meats or eggs may increase your risk of foodborne illness. 10/16/26.*

Aerie Chef de Cuisine Ryan Swenson | Pastry Chef Lisa Clark