

• aerie

restaurant • lounge

Happy New Year

STARTERS

tuna crudo

seared rare ahi tuna, cabbage slaw, fresh black radish, avocado mousse, black garlic, toasted sesame

oysters

on the half shell, housemade cucumber mignonette, bloody mary cocktail sauce, lemon, fresh chive

vegetable tempura

sweet potato, acorn squash, sweet onion, green pepper, broccoli tempura, housemade ponzu sauce, nori, lime

pork belly

crispy confit pork belly, apple butter, port poached apple, candied pecan, fingerling potato

prawn cocktail

lemon aromatic poached tiger prawns, house bloody mary cocktail sauce, horseradish crème, lime, cilantro

SOUP & SALAD

squash soup

butternut squash, warm spice oil, housemade brulee marshmallow, spiced pepitas, chervil

strawberry salad

mixed field greens and baby spinach, fresh strawberry balsamic vinaigrette, sliced strawberry, poached prawns, candied pecan, feta cheese

werp greens salad

werp farms baby greens, roasted garlic and shallot vinaigrette, housemade ricotta, pancetta chips, roasted pearl onion, buttermilk fried shallots

ENTREES

dry-aged new york strip

16oz dry-aged new york strip, rosemary veal bread pudding, honey cumin glazed carrots, crispy shoestring potatoes, natural jus

chicken

otto's farm pan seared airline chicken breast, charred leeks with chicken confit, housemade buttermilk biscuits, pepper gravy

bronzini mediterranean sea bass

cast iron seared bronzini filet, roasted sweet potato, crispy brussels sprouts, local honeycomb, roasted walnut, beurre blanc

pork tomahawk

chargrilled pork tomahawk chop, seared fingerling potato with candied bacon and cipollini onion, grilled broccolini, tarragon dijon demi-glace

Aerie proudly works with Shetler's Dairy Farm, Werp Farm, Otto's Chicken, Zingerman's, Idyll Farms and Sleeping Bear Honey.

* 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". Thank you.