



aerie
restaurant • lounge

VALENTINE'S MENU

3-course menu \$129⁺⁺ per couple

STARTERS

lobster bisque

lobster meat, parmesan crouton, herbs

gnocchi

porcini cream, mushroom, nduja sausage, basil

SALADS

aerie salad

field greens, cherry vinaigrette, gorgonzola, candied pecans,
pickled red onion, cucumber, dried cherries

wedge salad

blistered tomato, speck, pickled pearl onion, balsamic gel,
gorgonzola dressing, rustic cracker

ENTREES

12 oz beef wellington for two

- *limited nightly availability* -
potato puree, roasted carrots, demi-glace

chicken breast

butternut squash risotto, cherry raisin gastrique, fine herbs

salmon

corn coulis, braised red cabbage, caramelized onion, sweet potato

6 oz filet mignon

charred carrot puree, roasted carrots, herb confit potato, mushroom madeira

duo of duck

pea puree, seared duck breast, foie, apple mustarda, port wine reduction

seared scallops

bacon cream, tomato dulce, ricotta salata, chives

Menu available February 11-14, 2022.

* Notice: These menu items can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please set cell phones to "vibrate" or "off". Thank you.