



aerie
restaurant • lounge

VALENTINE'S MENU

COURSE ONE

werp farm greens salad 15

red romaine, burgundy spinach, arugula rocket, zingermans aged chelsea ash coated goat cheese, strawberry balsamic vinaigrette, pickled green strawberries, strawberry chips, toasted pecans and mint

sweet potato gnocchi 8

house made sweet potato gnocchi, purple kohlrabi slaw, pickled red fresno chile, roasted romanesco, lemon herb burre blanc

potato boursin and leek soup 7

creamy potato and garlic herb boursin soup, charred leeks, crispy potatoes and fresh chives

prawn cocktail 12

lemony aromatic poached tiger prawns, house made bloody mary cocktail sauce, horseradish crème, lime and cilantro

king crab custard 18

king crab infused velvety custard topped with shucked crab meat cook in butter, grilled white asparagus, white truffle, butter powder, fresh chives

COURSE TWO

ahi tuna 28

wasabi dusted and green peppercorn crusted ahi tuna steak pan seared, soy tonnato sauce, grilled shitake mushrooms, warm napa cabbage slaw with shaved carrot and onion, sushi rice cake, hoisin glaze

duck 30

slow roasted smoked duck breast, spicy michigan cherry chutney, braised turnip greens with duck confit, crimson red lentils, toasted pistachios

roasted vegetables and fresh smoked pasta 22

slow roasted heirloom carrots, yellow and candy stripped beets, brussel sprouts, fresh smoked pappardelle pasta, sauce soubise, vegetable purees and chips, olive oil

filet 48

6oz char grilled center cut filet mignon, bacon wrapped triple potato terrine, grilled broccolini, tarragon dijon demi crème

12oz lobster tail 65

12oz char grilled lobster tail, roasted fennel bulb, blood orange supremes tossed with tarragon, brown butter couscous valencia orange burre blanc, fresh chervil

COURSE THREE

frozen sabayon 8

frozen custard infused with white wine on top of a shortbread cookie topped with mixed berries; garnished with a macaroon heart, bitter chocolate sauce and toasted shortbread crumble

the rubie torte 9

A torte layered with flourless chocolate cake, raspberry ganache and raspberry gelee, covered in ganache; garnished with raspberry dust, raspberry couli and bubble sugar