

## [ APPETIZERS ]

### ARTISAN SALAD <sup>GF</sup> <sup>DF</sup> <sup>V</sup>

Artisanal Greens, Raspberry Champagne Vinaigrette, Cucumbers, Radishes, Tomatoes **13**

### ROASTED BEETS <sup>GF</sup> <sup>V</sup> <sup>N</sup>

Pistachios, Sheep Milk Yogurt, Blackberries, Endives **16**

### HEIRLOOM TOMATO <sup>GF</sup> <sup>V</sup>

Watermelon, Arugula, Truffle Vinaigrette, Goat Cheese **15**

### HAMACHI CRUDO <sup>GF</sup> <sup>N</sup>

Coconut Soup, Basil, Jalapeño, Radish **22**

### THICK CUT BACON\* <sup>GF</sup> <sup>DF</sup> <sup>N</sup>

Shaved Celery, Heirloom Apple Relish, Maple Glaze **16**

### CHOWDER\*

Potato, Parsnip, Leek, Smoked Trout, Bacon Lardons **12**

### BRUSSELS SPROUTS <sup>V</sup> <sup>N</sup>

Almond Romesco Sauce, Lemon, Parmesan **16**

### TUNA TARTARE\* <sup>GF</sup>

Gochujang, Avocado, Rice Cracker, Sesame Powder **23**



## [ ENTRÉES ]

### TENDERLOIN\* <sup>GF</sup> <sup>N</sup>

Free-Range Beef, Roasted Fingerling Potatoes,  
Blue Cheese Butter, Carrot Jus **52**

### LAMB SHANK\* <sup>GF</sup>

Niman Ranch, Local Cheddar Polenta,  
Curry Tomato Marmalade **45**

### SWORDFISH\* <sup>GF</sup> <sup>N</sup>

Spice-Crusted Steak, Black Chickpeas, Tahini, Grilled Scallion,  
Picked Greens **39**

### SALMON\* <sup>GF</sup> <sup>N</sup>

Faroe Island, Crushed Peas, Smoked Yogurt,  
Tarragon, Fennel **38**

### CHICKEN\* <sup>GF</sup> <sup>N</sup>

Organic Airline Chicken Breast, Braised Lettuces, Celery Root,  
Black Truffle, Candied Lemon **38**

### SPAGHETTI <sup>V</sup> <sup>N</sup>

Pepenero, Toasted Pine Nut Gremolata,  
Parmesan, Roasted Garlic **26**

### MEATLOAF\*

Wild Game, Yukon Whipped Potatoes,  
Truffle Madeira Gravy,  
Onion Rings, Kale **39**

GENERAL MANAGER NICOLAS OVALLES  
EXECUTIVE CHEF TODD MILLER

<sup>GF</sup> Gluten-Free <sup>DF</sup> Dairy-Free <sup>V</sup> Vegetarian <sup>N</sup> Contains Nuts  
All of our food is prepared in an open environment where food allergens may be present, including but not limited to peanuts, tree nuts, eggs, soy, wheat, milk, fish, and shellfish. Please advise your server if you or someone in your party has a food allergy or sensitivity.

\*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness. Consult your physician or public health official for further information.

A 19% gratuity will be added to parties of 8 or more.

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**Aerie**