

Merry Christmas

soup

Bay Scallop Potato Chowder* ^{GF}
Smoked Bacon,
Scallion Oil

salad

Roasted Pear & Blue Cheese ^{GF} ^V ^N
Artisan Lettuce,
Blue Cheese Cream,
Port Wine Vinaigrette,
Spiced Pecans

entrée

Prime Rib*
Black Truffle Mac & Cheese,
Garlic Wilted Kale,
Natural Jus

OR

Skate “Meunière”*
Preserved Lemon, Parsley,
Brown Butter,
Roasted Potatoes

dessert

Nana Norma’s Fruit Cake
White Chocolate
Bourbon Ice Cream

the
Aerie

December 24 & 25, 2021
4 Courses: \$79 per person
Tax and gratuity not included.

The Cliff Lodge, Level 10
Reservations recommended.
801.933.2181 or ext. 5500

Dinner served from 5 – 9 pm
The Aerie’s regular dinner menu is also available.

Executive Chef Ken Ohlinger Restaurant Manager Chris Jurchenko

^{GF} Gluten-Free ^{DF} Dairy-Free ^V Vegetarian ^N 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 guest checks of parties of 8 or more.