

APPETIZERS

TUNA CRUDO* (GF) (DF)

Wasabi, Mizuna, Fresno Peppers, Cilantro, Ginger, Yuzu **28**

LAMB SUGAR CANE SKEWERS*

Golden Raisin, Tzatziki, Macerated Tomato, Braised Fennel **22**

BEET CARPACCIO (GF) (V) (N)

Humboldt Fog, Hazelnut, Citrus, Arugula **24**

CRISPY ARTICHOKE (VG)

Espelette Aioli **22**

SOUP & SALAD

ARTISAN GREENS (GF) (V) (N)

Delicata Squash, Chevre, Pecan, Shallot, White Balsamic Vinaigrette **18**

SUNCHOKE & CAULIFLOWER SOUP (GF) (V) **16**

MAINS

AERIE BURGER*

8 oz. Wagyu Blend, Boschetto Ai Tartufo, Arugula, Japanese Milk Roll, Giardiniera, Frites **30**

ELK TAGLIATELLI*

Vodka Cream Sauce **37**

EXECUTIVE CHEF JOSH FERRE
SOUS CHEF KRIS SMITH

(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 parties of 8 or more.

SRIRACHA BRUSSELS

SPROUTS (GF) (V)

Parmigiano Reggiano, Garlic Aioli **24**

FONDUE (V)

Emmentaler & Gruyère Fondue with Kirsch, Seasonal Fruits & Vegetables, Pretzels **26**

PACIFIC OYSTERS* (GF) (DF)

6 Pacific Oysters, Mignonette **30**

CAESAR SALAD

Romaine, Parmigiano Reggiano, Focaccia Crouton, House Dressing **16**

LOBSTER BISQUE* (GF)

Lobster Claw **18**

MINI LOBSTER ROLLS*

Remoulade, Frites **32**

the
Aerie