

join us at the
aerie restaurant

Valentine's

february 14, 2009 • 5:30 p.m. - 9 p.m.

Amuse Bouche: **Smoked Salmon**

*Sourdough Vol-Au-Vent, House Made Smoked Salmon Mousse,
Caviar Cream*

2nd Course: **Apple & Pear Bisque**

Calvados Foam

3rd Course: **Spinach Salad**

*Crumbled Feta Cheese, Fresh Strawberries, Mandarin Oranges,
Red Onions, Candied Walnuts, White Balsamic Vinaigrette*

or

Baby Mixed Greens Salad

*Organic Mixed Greens Salad, Tomato, Cucumber,
Dijon Mustard Vinaigrette*

Intermezzo: **Raspberry Sorbet, Sake Sauce**

5th Course: **Cannelloni \$60**

*Butternut Squash Cannelloni, Roasted Walnut Cream Sauce,
Fresh Pomegranate*

or

Free Range Chicken \$70

*Orange Scented Slow-Roasted Free Range Chicken,
Caramelized Plantain Rice Pilaf, Natural Jus*

or

Surf & Turf \$85

*Grilled Buffalo Tenderloin, Roasted Garlic Mashed Potatoes,
Wild Mushroom Ragoût and Crispy Shallots*

*Asian Style Pan-Seared Langoustines, Micro Greens Salad,
Wasabi and Orange Vinaigrette*

or

Wagyu \$75

*10 oz. Grilled Snake River Farms American Kobe N.Y. Steak,
Gruyère Au Gratin Potatoes, Red Wine Reduction*

Dessert: **Chocolate Cherry Cordial Cake**

*Chocolate Cherry Cordial Cake, House Made Chocolate Earl
Grey Ice Cream, Red Wine Cherry Sauce*

live music

reservations recommended • 801-933-2181 • Cliff Lodge, level 10

executive chef: fernando soberanis

pastry chef: megan mullineaux

Price includes all six courses. Tax, alcohol and gratuity are not included.