

# Valentine's day 2010

Dinner: 5:30 - 9 p.m.

Live Music: 6 - 9:30 p.m., Stacy Board

## Amuse-bouche

Tomato Bruschetta

Roma Tomatoes, Capers, Shaved Basil, Extra Virgin Olive Oil, Balsamic Glaze

## Second Course

Lobster Bisque

Garlic Crostini, Chive Crème Fraîche

## Third Course

Caesar

Hearts of Romaine, House Made Herb Focaccia Croutons, Parmigiano-Reggiano, Traditional Caesar Dressing

or

Baby Mixed Greens

Organic Mixed Greens Salad, Tomatoes, Cucumbers, Dijon Mustard Vinaigrette

## Intermezzo

Mango Sorbet

## Fourth Course

Cannelloni

Wild Mushroom Cannelloni, Five Cheese Cream Sauce

or

Chicken

Slow-Roasted Herb Poulet Rouge, Black Mole Sauce, Cilantro Rice Pilaf

or

Lobster

Slow-Roasted Lobster Tail, Tomato Risotto, Spicy Béchamel Sauce

or

Wagyu

8 oz. Grilled Snake River Farms American Kobe N.Y. Steak, Candied Yams, Port Wine Reduction

\$55

\$60

\$70

\$65

## Fifth Course

Passion Fruit Crème Caramel

Red Wine Sauce, Truffles

*the*  
**Aerie**  
RESTAURANT

*fernando Soberanis*  
Executive Chef

Reservations Recommended, (801) 933-2181  
Cliff Lodge, Level 10

Price includes all six courses. Tax, alcohol and gratuity are not included.  
Regular restaurant menu not available on Valentine's Day.