



SCARY AERIE DINNER

A MOUTH-WATERING
FOUR COURSE DINNER
WITH A FANTASTIC, EERIE
HALLOWEEN TWIST...

6-9 P.M. OCTOBER 31, 2008

FIRST COURSE

AERIE SPOOKY SALAD

Baby Mixed Green Salad with Roma Tomatoes, Cucumbers and Creepy Red Beet & Feta Vinaigrette

OR

THAI CHICKEN LIVER & BLOODY NOODLE SOUP

Garnished with Fresh Mint & Spicy Ginger Crème Fraîche

SECOND COURSE

SNAIL EN CROÛTE

*Slow-Roasted Snail
in Wild Forest
Mushroom Ragoût*

OR

DRACULA'S LASAGNA BITES

*House-Made Pepper Pasta with
Garlic Cream Sauce and Tomato Basil
Ragout served with Grilled Seasonal
Vegetables & Garlic Croutons*

OR

INFERNO SHRIMP

*Au Gratin Chipotle
Rice Pilaf and Pan-Seared
Tiger Shrimp with
Black Mole Sauce*

THIRD COURSE

MONK-FLESH IN A GHOULISH GRAVY

*Prosciutto Wrapped
Monk Fish, Plantain
Purée and Fire-Roasted
Corn Salsa*

OR

FREAKY FILET OF MONSTER BIRD

*Pan-Seared Ostrich
Filet, Salsify and
Boursin Mash, Crispy
Sweetbreads and a
Devilish Pinot Noir
Reduction*

OR

SUCCULENT SHRUNKEN HENS

*Free-Range Oven-
roasted Basil Pesto
Marinated Quail, Fresh
Capellini with Tomato
Basil Ragout, Roasted
Garlic Bread and Shaved
Pecorino*

OR

SWEET'N'SAVORY FRIGHTFUL FOWL

*Citrus Marinated
Free-Range Chicken,
Coconut Jasmine
Rice & Sweet
Soy Glaze*

FOURTH COURSE

DEATH BY CHOCOLATE...

*You'll be Left Entranced After
Treating Yourself to this Lavish &
Decadent Chocolate Immersion*

\$39 /PERSON

CALL 933-2181 TODAY, TO MAKE
YOUR SCARY AERIE DINNER RESERVATIONS...



ONLY AT THE AERIE RESTAURANT | LEVEL 10 OF THE CLIFF LODGE