

[SALADS & SOUPS]

ARTISAN SALAD ^{GF} ^V

Artisanal Greens, House-Made Raspberry Champagne Vinaigrette, Cucumbers, Radishes, Tomatoes **10**

BEET ^{GF} ^V ^N

Baby Beets, Kale, Puffed Quinoa, Hazelnuts, Shaved Beehive Cheddar, Snowbird's Honey-Thyme Vinaigrette **12**

CARROT ^{GF} ^V ^N

Garam Masala Roasted Heirloom Carrots, Herbed Goat Cheese, Toasted Almonds, Arugula, Brown Butter Dressing **12**

SOUP OF THE MOMENT **9**

[SMALL PLATES]

GNOCCHI ^V

House-Made Gnocchi, Roasted Mushrooms, Boursin Cream **13**

PORK* ^{GF}

Crispy Pork Belly, Celery Root Purée, Apple Endive Salad **14**

CRUDO* ^{DF}

Hamachi Crudo, Fried Jalapeños, Cilantro Vinaigrette, Chili Oil **15**

SCALLOP* ^{GF}

Seared Diver Sea Scallop, Forbidden Rice, Crispy Leeks **19**

BISON* ^{GF}

Peppercorn-Encrusted Bison Carpaccio, Pickled Peppers, Parmesan Crisp, Anchovy Oil **15**

TUNA*

Spicy Tuna, Gochujang, Fried Rice, Avocado Mousse **16**



[ENTRÉES]

BEEF*

Grilled Double R Ranch Beef Tenderloin, Mushroom Butter, Fingerling Potatoes, Roasted Red Onion Sauce **42**

HALIBUT* ^{GF} ^N

Seared Halibut, Trumpet Royal Mushrooms, Butternut Squash Parmesan Purée, Tarragon Hazelnut Pesto **42**

LAMB* ^N

Seared Colorado Lamb Loin, Baby Beets, Pistachios, Fennel Mint Jam, Port Wine Sauce **44**

CHAR* ^{GF} ^N

Roasted Arctic Char, White Bean Ragoût, Lamb Bacon Lardons, Preserved Lemon & Basil Pesto **32**

SALMON*

Maple-Cured & Smoked Salmon, Mushroom Risotto Cake, Warm Bacon Vinaigrette, Curried Fennel Relish, Lardons **34**

BISON* ^{GF}

Braised Bison Short Rib, Beehive Cheddar Potato Gratin, Winter Vegetables **38**

CHICKEN*

Mary's Chicken Roulade, Herb Mousseline, Brown Butter Apple Stuffing, Natural Jus **30**

MEATLOAF*

Meatloaf of Elk, House-Made Sausage & Mushroom, Mashed Potatoes, Onion Rings, Black Truffle Madeira Sauce **35**

LASAGNA ^V

Beehive Herb Ricotta, Garlic Wilted Greens, Roasted Garlic Tomato Eggplant Sauce **29**

EXECUTIVE CHEF KEN OHLINGER
RESTAURANT MANAGER JOHN DESTEFANO

^{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.

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Aerie