

# NEW YEAR'S EVE AT

*the*  
**Aerie**

## Elk & Bison Pate en Croute\* <sup>(N)</sup>

Brioche, Mustard, Pistachio

## Fondue

Classic Fondue, Apples, Potatoes, Bread, Cornichons

## Poached Pear & Baby Spinach Salad <sup>(GF)</sup> <sup>(N)</sup>

Lemon Dill Dressing, Marcona Almonds

## Surf & Turf\*

6 oz. Niman Ranch Tenderloin, Bordelaise Sauce

4 oz. Cold-Water Lobster Tail, Vanilla Drawn Butter

## Eggplant Rollatini <sup>(GF)</sup> <sup>(V)</sup>

Spinach Stuffed Eggplant, Stewed Tomatoes,  
Parmesan

## Baked Alaska

Toasted Meringue, Coconut Sorbet, Caramel,  
Vanilla Roasted Pineapple

## Midnight in the Lounge

Dinner guests 21 and over receive complimentary  
entrance to the New Year's Eve Aerie Lounge Party.

## Champagne & Sparkling Wine Bar

## Midnight Balloon Drop

Dinner \$100  
Kids 12 & Under: \$50

Just Lounge \$20  
Includes 1 glass of Champagne

**December 31, 2023**

Tax and gratuity not included.

The Cliff Lodge, Level 10  
Reservations recommended.  
801.933.2181 or ext. 5500

Dinner served from 5 – 11 pm  
Lounge 9 pm – 1 am

Executive Chef Cody Maxwell  
Restaurant Manager Steven Varsava  
Executive Pastry Chef Jessica Shelton

2024

<sup>(GF)</sup> Gluten-Free <sup>(DF)</sup> Dairy-Free <sup>(V)</sup> Vegetarian <sup>(N)</sup> 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 guest checks of parties of 8 or more.



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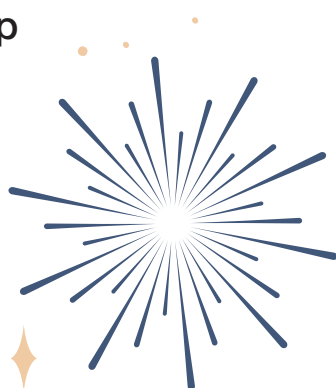
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