

VALENTINE'S DAY DINNER

5 - 9 pm, Wednesday, February 14, 2024
The Aerie's regular dinner menu will also be available.
\$85 per person. Tax and gratuity not included.

The Cliff Lodge, Level 10
Reservations required
(801) 933-2222 or ext. 5500

TUNA CRUDO (GF) (DF)

fresh tuna, soft herbs, olive oil,
fresh wasabi, crispy rice

PETITE GREENS SALAD (GF) (N)

artisan greens, champagne vinaigrette,
goat cheese, toasted almonds,
sun dried apricots

BEEF FILET (GF) (DF)

grilled beef tenderloin,
roasted baby carrots, trumpet mushrooms,
charred cippolini onion with foie & juniper jus

STRAWBERRY ROSE MOUSSE (N)

almond sponge,
strawberry compote

the
Aerie

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

(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 guest checks of parties of 8 or more.