

Aria



Sample Menu

CHEF'S TABLE

Shrimp Cocktail

Citrus Poached Shrimp, House Made Cocktail Sauce, Grilled Lime

Winter Salad

Kale, Arugula, Red Onion, Pomegranate Gems, Feta Cheese, Parsley Leaves, Dijon Vinaigrette

Seared Duck Breast*

Wild Mushroom Risotto, Grilled Asparagus, Lingonberry Demi-Glace

Bourbon Pecan Cake

Cream, Anglaise, Brown Sugar Candied Pecans

STARTERS

Soups of the Day

Wild Mushroom Soup

Chickpea & Ham Soup

Traditional Caesar Salad

Romaine, Shaved Parmesan, Sourdough Croutons, Lemon Garlic Caesar Dressing

Autumn Harvest Apple Salad

Mesculin Mix, Honey Crisp Apples, Goat Cheese, Cranberries, Toasted Pistachios, Cider Vinaigrette

MAINS

Pan Seared John Dory

Buckwheat Risotto, Grilled Asparagus, Lemon Beurre Blanc

Sonoran Chicken Salad

Mixed Greens, Pico de Gallo, Roasted Corn, Black Beans, Avocado, Queso Fresco, Creamy Poblano Dressing

Veal Scallopini

Broccoli Rabe, Mushrooms, Leeks, Capers, Shallots, Pappardelle Pasta, Shallots, Buttered Wine Sauce

Beet Root Risotto

Red Beet Puree, Roasted Gold Beets, Kale, Golden Raisins, Vegan "Parmesan Cheese"

SWEETS

Lemon Raspberry Tart

Lemon Curd, Raspberry Whipped Ganache, Raspberry Coulis, Candied Lemon

Gelato Trio

Coffee, Moose Tracks, Toasted Coconut