

Aria

Mothers Day Brunch

WILTED SPINACH SALAD

SPINACH BLEND | BOILED QUAIL EGGS | SLICED RED ONIONS | BACON | GOAT CHEESE | WARM BACON DRESSING

GNOCCHI & PANCETTA

ASPARAGUS TIPS | BEURRE NOISETTE | CRISPY PANCETTA | PARMESAN CREAM | MICRO ARUGULA

SPICED TOMATO & SHRIMP SOUP

CAJUN SHRIMP | TOMATO BISQUE | SOURDOUGH CROUTONS | SHAVED PARMESAN

CITRUS SCALLOP AGUACHILE

LIGHTLY SPICED CITRUS BROTH | BABY CUCUMBERS | RED ONIONS SLICED | AVOCADO | RADISH | MICRO CILANTRO

Main Course

PORCINI MUSHROOM & TRUFFLE RAVIOLI

PORCINI PARMESAN BROTH | ROASTED WILD MUSHROOMS | SHAVED BLACK TRUFFLE | SHAVED PECORINO

AIRLINE CHICKEN AND WAFFLES

BUTTERMILK MARINATED AIRLINE CHICKEN | LEMON CRÈME FRAICHE | CHEDDAR & ONIONS WAFFLES | BOURBON MAPLE GASTRIQUE

SHRIMP & CHAMPAGNE

SAUTÉED JUMBO SHRIMP | ENGLISH PEAS | CHAMPAGNE CREAM SAUCE | BUCATINI PASTA | SHAVED PARMESAN | LEMON OIL

TWIN LOBSTER TAILS AND GRITS

GARLIC CHILI BUTTER | BACON LARDONS | SMOKED CHEDDAR POLENTA | CRISPY SHALLOTS

ARIA PRIME RIB

12OZ BONELESS PRIME RIBEYE | BEEF AU JUS | HORSERADISH CREAM | CREAMED SPINACH | ROASTED HERB POTATOES

7OZ PRIME FILET

7OZ PRIME FILET | WILD GARLIC RAMP CHIMICHURRI | BEEF FAT FRIES
OPTION TO ADD EGGS

Desserts

LIMONCELLO TIRAMISU

LADYFINGERS SOAKED IN LIMONCELLO LAYERED WITH CREAMY MASCARPONE AND FRESH LEMON ZEST—LIGHT REFRESHING & CITRUSY

HUMMINGBIRD CAKE

MOIST BANANA AND PINEAPPLE CAKE WITH PECANS, FINISHED WITH RICH CREAM CHEESE FROSTING

CHOCOLATE MOUSSE CAKE

RICH CHOCOLATE CAKE LAYERED WITH SMOOTH, AIRY MOUSSE FOR A DECADENT YET LIGHT DESSERT

DULCE DE LECHE CRÈME BRÛLÉE

SILKY VANILLA CUSTARD INFUSED WITH DULCE DE LECHE, TOPPED WITH A CRISP CARAMELIZED SUGAR CRUST

\$65 per guest

Please note: A 20% gratuity will be applied to all parties.

A 3% fee will be added to credit card transactions. A 3% discount is offered for cash payments.