

aria

september

hot and cold starters

mushroom soup your mother never made

porcini, chanterelles and morels with goat cheese toast 10

ajjaco colombian chicken stew

corn, potatoes and avocados 12

salad of grilled asparagus, marinated shiitake mushrooms

miso vinaigrette, edamame and daikon sprouts 13

ajwan marinated lamb kebab

red lentils, shaved fennel, pickled mango
cucumber, cilantro-lemon vinaigrette 14

thai yum salmon

salmon tartar with lemongrass, crispy shallots
sweet thai basil 13

asparagus risotto

wild mushrooms, white and green asparagus,
black truffles 14

hot and sour baked rock shrimp

crab and sriracha stuffing, hot and sour vinaigrette 15

prosciutto di parma wrapped sea scallops

parsnip-celery root mash, forest mushrooms
pan roasted bosch pear and globe beets, borscht crème 14

leafy greens

tossed salad of frisèe and arugula

braeburn apples, haricot vert
spiced cinnamon pecans, roquefort dressing 11

green and red baby romaine, herbed croutons

creamy garlic dressing, white anchovy and pecorino-romano 10

entrée salads

tandoori salmon and shrimp, salad of cucumber and romaine

indian yogurt and coriander dressing 19

caesar salad with shrimp or chicken

crisp romaine, creamy garlic dressing,
sourdough bread croutons and shaved parmesan 18

grilled steak salad with arugula and asparagus

roasted peppers, ricotta salata cheese and toasted ciabatta 21

"greek style" romaine salad with fried feta cheese

skewer of chicken souvlaki, tzatziki yogurt sauce 19
vegetarian option 15

fish and vegetable

roasted sake glazed pacific cod

soy and sweet mirin, shiimeji mushrooms, tiny greens farms organic
pea tendrils, fork mashed organic snap peas 23

pan seared fillet of walleye pike

herb gnocchi, wilted greens, capers, brown butter-lemon sauce 23

shrimp and chicken phad thai

thai basil, bean sprouts, peanuts and sweet citrus 22
vegetarian option 17

pan seared jumbo sea scallops

seedless cucumber-citrus vinaigrette, peppergrass
fennel confit, smoked tomato coulis, herb essence 26

moroccan spiced fillet of salmon

cinnamon scented israeli cous cous, curried zucchini
roasted yellow pepper coulis 24

hong kong bbq duck and lobster "chow mein"

coriander noodles, sweet shoyu, bean sprouts, cardamom 24
vegetarian option 17

mediterranean mezze

grilled vegetable kabab, whipped hummus, sultana falafel
preserved lemon tabouleh, citrus-tahini dressing 21

meat and poultry

fiery beef with wok seared noodles

chinese broccoli, scallions and shiitake mushrooms 21

falafel crusted supreme of free range chicken

preserved lemon, tabouleh, hummus sauce 21

"parisian steak frites" grilled new york steak

point reyes blue cheese butter, crispy fries
balsamic roasted wild mushrooms 26

middle eastern tandoori chicken with masala rub

coconut lentil salad, makhini sauce 20

chi gae

grilled pork tenderloin, baby bok choy, kim chee broth
neuski bacon, sesame-tat soi salad 23

argentinian churrasco

grilled skirt steak, chorizo, garlic-herb roasted potatoes
glazed vegetables, chimichurri 27

vietnamese soup and sandwich

grilled pork, pickled vegetables, toasted baguette
pho consomme 19

as part of aria's commitment to environmental stewardship, this menu contains locally sourced, organic or sustainable items wherever possible. all cuisine is prepared without artificial trans fat"

"created using fresh and nutritionally balanced ingredients, contributing to optimal health and wellness"