

# Aria

## STARTERS

### **Ancient Grain Chicken Soup or Fire-roasted Tomato Coconut Broth 3**

#### **Red Little Gem Caesar 5**

*Key Lime Dressing, House or Chickpea Croutons*

#### **Mirabella Salad Mix 4**

*Baby Lacinato Kale, Red Frilly Mustard, Arugula, Red Oak, Lollo Rossa*

*“Leave it to the Chef” style*

*Queen Creek Mill EV Olive Oil*

#### **Chilled Surf & Turf 8**

*Pan-Fried Crispy Pork Belly - Rangpur Lime-Serrano Marmalade*

*Amberjack Poke - Cucumber-Seaweed Glass Noodle Salad*

## MAINS

**All main dishes include one vegetable (any additional 2 pts.)** Choose *Steamed, Roasted, or Sautéed*: Stokes Purple Sweet Potatoes, Leafy Greens, Brussels Sprouts Sugar Snap Peas, Heirloom Carrots, Broccolini, Cucumber-Seaweed Glass Noodle Salad, or Vegetable of the Day

*\*Roasted and Sautéed vegetables are prepared with house-made turmeric/garlic/ginger-infused Queen Creek Mill olive oil.*

#### **Cedar-Planked Potlatch Brook Trout 13**

*Roasted Hardneck Garlic, \*Minnesota Wild Rice*

#### **Hickory Nut-Smoked Quail 15**

*Satsuma Orange-Sage Butter, \*Cornbread Stuffing*

#### **Pan-Roasted Fish of the Day 16**

*Sustainable and Wild, “Leave it to the Chef” Style*

#### **Lemon-Brined Chicken Breast 12**

*Fig-Red Cipollini Relish, \*Toasted Pecan Quinoa*

#### **Grilled Shell Steak 19**

*\*Roasted Shallot Risotto, Honeycrisp Apple Jam, Fried Leeks*

#### **Mirabella Six-Vegetable Stir-fry 10**

*Choose your Starch or all Three: Minnesota Wild Rice, Tree Nut Quinoa, Brown Rice*

*\*Tree Nut Quinoa or Brown Rice can be substituted for any starch listed on main dishes.*

## SWEETS

#### **Fresh Berry Bowl 4**

*Fried Stevia, House-Squeezed Orange Reduction*

#### **Red Velvet Cake 4**

*Candied Pecans, Whiskey Ganache*

#### **Pot de Crème 5**

*Madagascar Vanilla Bean, Limequat Syrup*

Sample Only