

AIRE FRISCO

DINNER MENU

\$35 EACH | 2 FOR \$60

SMALL PLATES FOR TWO

CHARCUTERIE

salame secchi | aged gruyere | parmigiano reggiano | pickled okra | texas pecans | crostini | fruits

WINTER PRAWNS

garlic | chili | horseradish | lemon | tomato | crostini

FLATBREAD ARROSTITO

roasted broccoli | yellow squash | red onion | yogurt | garlic | local honey | chili

GREENS

INSALATA

baby lettuce | tomato | red onion | parmigiano reggiano | lemon | olive oil | garlic

CHEF'S CHOICE

LAND

10oz certified angus flat iron | asparagus | roasted reds | chimichurri

SEA

winter prawns | ginger | lime | wild rice | napa | edamame | kimchi

EARTH

gemelli pasta | summer squash | broccoli | sweet pepper | tomato | garlic

AIRE

chicken breast | honey | soy | chili | wild rice | roasted squash | garlic

DESSERT

TRIO

dark cocoa truffle | red velvet whoopie pie | lime tartlet

Executive Chef Evan Marshall Snyder