

ACERO

4 Course Tasting Menu Starting at \$58 per person

Wine Pairing \$50. Three 4 oz. pours

STARTERS

Ala Carte \$15

~Soup of the Day~

Blue Cheese Salad

Romaine, Blue Cheese, Dried Cranberry, Granny Smith Apple, Red Onion, Local Pecans

Roasted Beet Salad

Fried Marcona Almond, Shallot, Pea Shoots, White Balsamic Vinaigrette, Bulgarian Feta

Mixed Green Salad

Field Greens, Toasted Pistachio, Parmigiano Reggiano, Herbed Vinaigrette

Crudo* - Add \$3

Fresh Seafood, Shallot, Parsley, Pea Shoots, Olive Oil, Bottarga, Sea Salt, Crostini

Gnocco Fritto

Prosciutto Di Parma, Olive Oil, Sea Salt

Crostini Fegatini

Chicken Liver Mousse, Country Bread, Vin Cotto, Baby Arugula, Olive Oil

PASTA

(Gluten Free Pasta add \$5)

Ala Carte \$30

Tagliolini

Wild Mushrooms, Shallot, Brown Butter, Parmigiano Reggiano

Egg Raviolo* - Add 5\$

Pumpkin Farce, Brown Butter, Local Pecans, Pancetta, Chive

Tagliatelle

Wild Boar Ragu, Black Pepper, Parsley, Parmigiano Reggiano

Linguini Nero* - Add 3\$

Squid Ink Pasta, Calamari, Gulf Shrimp, Mussels, White Wine, Chili Flake, Tomato, Garlic

Spaghetti Chitarra Amatriciana

Guanciale, Onion, Garlic, Chili Flake, Pomodoro, Pecorino Romano, Olive Oil

Ravioli

Three Cheese, Arugula, Roasted Garlic, Tomato Butter, Pecorino Romano

ENTRÉE

Ala Carte \$40

Lamb Rack *Add \$8

Sweet Potato Purée, Braised Red Cabbage & Apple, Salsa Verde, Sugo

Local Chicken *

Yukon Potato, Rosemary Roasted Mushroom, Melted Leeks, Herbed Sugo

Prime New York Strip* - Add \$10

Wilted Spinach, Whipped Potato, Black Garlic & Red Wine Sugo

Sea Scallops* - Add \$5

Local Squash Puree, Melted Leeks, Roasted Brussels Sprouts, Lemon Butter Sauce

Branzino

Charred Tomato, Artichoke, Yukon Potato, Broccolini, Vino Bianco Sauce

DESSERT

Ala Carte 12

Warm Dark Chocolate Torte

Vanilla Bean Gelato, Nutella Chocolate Sauce

Acero Ricotta Cheesecake

Lemon Curd, Toasted Pistachio, Berry Coulis

Maple Panna Cotta

Maple & Bourbon Butter, Candied Granola

Pineapple & Orange Semi-Freddo

Toasted Coconut, Candied Pineapple Vanilla Compote

~CHEFS GRAND TASTING MENU~

Available Everyday

(Friday and Saturday after 7pm)

Each day, Our Chefs are excited to create a 7-course seasonal tasting menu for your table, using fresh, local ingredients

Pulling from the deep wine list we love to pair wines to accompany your meal.

This is an opportunity to indulge oneself in an evening of food and wine!

Menu \$90 per guest // Wine pairing starting at \$85

Split Charge: \$7.50 per dish/course. Substitute gluten free pasta \$5.

The chefs will always source local ingredients whenever possible.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

CORKAGE POLICY: \$30/750ML BOTTLE

PLEASE LIMIT CORKAGE TO 2 BOTTLES PER TABLE. PLEASE DO NOT ASK US TO OPEN ANY WINES CURRENTLY ON OUR WINE LIST.

IF YOU HAVE ANY QUESTIONS REGARDING OUR POLICY PLEASE ASK YOUR SERVER.