

Cielos

Executive Chef
David Solorzano

VALENTINE'S DAY

5PM - 10PM
\$75 PER PERSON
\$110 WITH WINE PAIRING

FIRST COURSE

ROASTED CARROT GINGER SOUP

Sage Crème Fraîche

or

BABY LETTUCE

Roasted Pear Vinaigrette, Honey Marinated Fiore di Capra Cheese, Pistachio

SECOND COURSE

POTATO GNOCCHI

Wild Mushroom Ragu, Toasted Hazelnuts, Fig, Herbed Mascarpone

or

LOVE LETTERS

Pasta "Envelope," Jerusalem Artichoke, Celery Root, Rose Petal Sauce, Caviar

THIRD COURSE

PRAWN AND SCALLOP THERMIDOR

Creamy Green Chili Carolina Gold Rice, Salsify

or

BACON WRAPPED PETIT FILET

Egg, Vin Rouge, Fat Confit New Potato

FOURTH COURSE

ORANGE BLOSSOM CHEESECAKE

Chocolate Covered Honey Comb

or

CHOCOLATE DECADENCE

Raspberry

Menu subject to change.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.