

Cielos

Executive Chef
David Solorzano

DATE NIGHT

FRIDAY EVENINGS | \$50 PER PERSON

STARTERS select one per person
paired with a glass of Crios Torrontés

BRUSSELS CAESAR SALAD

Brussels Sprouts, Bread Crumbs, Heirloom Radishes
Korean Anchovy, Caesar Dressing

GARDEN SALAD

Boston Bib Lettuce, Pickled Shallot, Orange Supremes
Watermelon Radish, Sherry Vinaigrette

ENTRÉES select one per person
paired with a glass of Viña Cobos Felino Malbec

FLAT IRON STEAK 8OZ

Charred Onions, Pepper Flakes, Seasoned Broccolini
Potato Purée, Braising Reduction

1/2 CHICKEN

Balsamic Reduction, Sautéed Potato Gnocchi, Forest Mushrooms
Hazelnut, Dried Figs, Broccolini, 55 Minute Egg, Chicken Jus

DESSERT shared per couple

BLACK AND WHITE CHOCOLATE CAKE

Chocolate Sponge Cake, Chocolate Cookie Pastry Cream, Raspberry Coulis

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