

Cielos

Executive Chef
Miguel Heredia

VALENTINE'S DAY MENU

FEBRUARY 14, 2020

FIRST COURSE

SELECT ONE

ROASTED BEET SALAD

Roasted Red & Golden Beets, Goat Cheese, Basil Syrup, Beet Chips, Micro Arugula Salad, Habanero Burnt Honey Vinaigrette

MÂCHE SALAD

Baby Spinach, Mâche Lettuce, Avocado, Roasted Corn, Pepitas, Heirloom Cherry Tomatoes, Cacao Nib, Walnut Oil Vinaigrette

MAIN COURSE

SELECT ONE

SOUTHWEST CIOPPINO 46

Romesco Broth, Roasted Peppers, Tomatoes, Garlic, Fennel, Prawns, Scallops, Prince Edward Island Mussels

DUCK BREAST 47

Seared Duck Breast, Parsnip Purée, Baby Beets, Raspberry Chipotle Sauce, Fried Hazelnuts

NEW ZEALAND LAMB RACK 49

Seared Lamb Rack, Pork Belly, Sweet Potatoes, Caramelized Onion Hash, Broccolini, Bourbon Apple Serrano Glaze

MAR Y TIERRA 54

7oz Filet Mignon, Buttered Ancho Lobster Tail, Celery Root Purée, Roasted Baby Carrots, Morita Chili Gastrique

[Ask server for vegan option](#) 48

Menu subject to change.

Prices not including 20% service charge or sales tax.

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

Cielas

DESSERT

SELECT ONE

CHOCOLATE TORTE

Chocolate Torte, Caramelized Dulce De Leche Shooter, Macerated Fresh Berries, Chocolate Garnish

STRAWBERRY TACOS SENSATION

Crunch Vanilla Shell, Valrhona Mousse Filling, Pineapple Strawberry Salsa, White Chocolate Cheese, Strawberry Crema

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