



STARTERS

CLASSIC CHILLED SHRIMP COCKTAIL

Zesty Cocktail Sauce/Lemon Wedges

STEAK TARTARE

Chimichurri/Quail Egg/Capers

OCTOPUS CEVICHE

Quinoa/Hajiki Seaweed/Edamame/Hearts of Palm

Sweet Onion Soy/Avocado/Fresno Chile Water

Crispy Taro Root Chips

LOBSTER TRUFFLE ARANCINI

Cold-Water Lobster/Risotto/Black Truffle Aioli

Grana Padano

CHARCUTERIE BOARD

Three Seasonal Meats/Three Seasonal Cheeses

Mediterranean Olives/French Cornichons

Chocolate Covered Fruit/Seasonal Nuts/Salted Lavash

ARTISINAL BREAD SERVICE
Whipped Herb Butter/Olive Oil

SALADS

CLASSIC CAESAR

Chopped Romaine/Parmesan Cheese/Croutons

Creamy Caesar Dressing

CIELO SALAD

Bleu Cheese/Candied Walnuts/Grated Parmesan

FRISÉE AU LARDON

Arugula/Crispy Pork Belly/Herb Vinaigrette

FRENCH ONION SOUP

Gruyere/Cognac/Brioche

FROM THE LAND

BRAISED SHORT RIB

Creamy Thyme & Parmesan Polenta/Red Wine Jus

GRILLED LAMB CHOPS

Mashed Potatoes/Sage Butter

NEW YORK STRIP

BEEF TENDERLOIN

RIBEYE

Herb Roasted Fingerling Potatoes/Red Wine Demi

HERB-BRAISED CHICKEN

Mashed Potatoes/White Wine Jus/Aromatics

EARTHLY INSPIRATION VEGETARIAN

Chef Inspired Daily, See Your Server For Offering

CANDY BACON WAGYU SMASH
Brioche Bun/Aged Cheddar/Candy Bacon
Caramelized Onions/Bang Bang Sauce

FROM THE SEA

PAN-SEARED SEABASS

Rosemary Brown Butter/Farro

Jasmine Rice

LINGUINI & CLAMS

White Wine Butter Sauce

Aleppo Pepper/Garlic

SIGNATURE SIDES

POMME FRITES

MASHED POTATOES

GARLIC BUTTER BROCCOLINI

BUTTER & THYME SAUTÉED
MUSHROOMS

CREAMY WHITE CHEDDAR
MAC & CHEESE

CHOICE OF SALAD

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