

# Cielas

**Executive Chef**  
**David Solorzano**

## DINNER

### STARTERS

#### CAESAR SALAD 7

Romaine Hearts, Parmigiano Reggiano  
Garlic Croutons

#### GARDEN SALAD 8

Pickled Shallots, Orange Supremes, Watermelon Radish  
Herb Sherry Vinaigrette

#### PICKLED HEIRLOOM BEETS & NECTARINE SALAD 10

Candied Pecans, Whipped Herb Ricotta  
Honey-Lemon-Thyme Vinaigrette, Champagne Vinegar

#### PEI MUSSELS & FRITES 16

Chablis Butter, Garlic, Scallions, Madeira  
Espelette Pepper Fries

#### BEEF TARTARE NIÇOISE 16

Quail Egg, Olive, Confit Potato, Tomato, Anchovy

#### GRILLED OCTOPUS 15

Navy Bean, Cured Lemon, Herb Purée

#### FOIE GRAS A LA PLANCHA 21

Smoked Almonds, Peaches, Sorrel, Honey

# Cielos

## ENTRÉES

### SUMMER TAGLIATELLE 22

Egg Yolk Pasta, Heirloom Tomato  
Cured Lemon, Pancetta, Asparagus, Baby Squash  
Fennel-Leek Cream

### PORK PORTERHOUSE 31

Pancetta-Roasted Apples, Hayden Mills Polenta  
Haricot Vert, Calvados Jus

### HANGER STEAK 35

Dauphinoise Potato, Madeira-Infused Leeks  
Forest Mushrooms, Pear

### VEAL SALTIMBOCCA 36

Veal Loin, Sage Farce, Prosciutto Di Parma  
Heirloom Carrot Purée, Asparagus, Charred Cipollini  
Marsala Jus

### DUCK BREAST 30

Pickled Grapes, Heirloom Beets, Heirloom Carrots  
Purple Cauliflower Purée, Balsamic Honey Reduction

### SCALLOP PUTTANESCA 32

U-10 Scallops, Potato Purée, Parsley Oil  
Fire-Roasted Cherry Tomatoes, PEI Mussels  
Pancetta, Capers

### VEGETARIAN 19

Tomato Orzo Pasta, Summer Squash Ratatouille

### DAILY CATCH MARKET PRICE

Parties of six or more will have an automatic 20% gratuity added to their bill. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.