



Cielo
B I G S U R



Entrée

Onion Crusted Salmon
Pasta Al Ceppo, Spinach, Tomatoes, Black Olives \$30

Oven Roasted Striped Bass
Couscous, Green Bean Salad, Meyer Lemon-Crab Vinaigrette \$29

Caramelized Diver Scallops
Mashed Potatoes, Wild Mushroom and Leek Blanquette \$30

Coriander Crusted Ahi Tuna
Herb Basmati, Wilted Greens, Wasabi Cream Sauce \$30

Fire Roasted Chicken Breast
Thyme Roasted Potatoes, Creamed Spinach, Foie Gras Butter \$28

Roasted Guinea Hen
Bleu Cheese Mashed Potatoes, Asparagus, Apple Glacé \$29

Colorado Rack of Lamb
Lamb Shank Risotto \$32

Oak Grilled Prime New York Steak
Chèvre Potatoes Gratin, Seared Foie Gras, Smoked Mushroom Stew \$34

Ventana Garden Offerings

Grilled Winter Vegetable Pasta
Bucatini, Extra Virgin Olive Oil, Roasted Tomatoes, Basil \$23

Portobello "Meatballs"
Stewed Winter Greens, Wild Rice, Caramelized Fennel Broth \$23

Risotto
Goat Cheese, Sun Dried Tomato, Basil, Parmigiano-Reggiano \$25
With Prawns \$32

Enjoy with Wines from Our Award Winning Cellar.
No Smoking or Cellular Phones in the Dining Room
18% Gratuity Added on Parties of Seven or More
Thursday, March 15, 2001



After Dinner Suggestions

DESSERT WINE

BONNY DOON 'VIN DE GLACIERE' MUSCAT 6.50

STANTON & KILLEEN AUSTRALIAN MUSCAT 12.00

CHATEAU D'YQUEM 1993 (375 ml. btl.) 195.00

PORT AND MADEIRA

RAMOS PINTO 'QUINTA DO BOM RETIRO'
20 YEAR OLD TAWNY 18.00

COCKBURN'S 'ANNO' LBV 1995 8.00

GRAHAM'S SIX GRAPES (187ML. BOTTLE) 14.00

GRAHAM'S VINTAGE 1980 22.00

BLANDY'S TEN YEAR OLD MALMSEY MADEIRA 11.00

QUINTA DO CRASTO
LATE BOTTLED VINTAGE 1994 7.00

RAMOS PINTO TAWNY 6.00

SANDEMAN FOUNDERS RESERVE 6.00

SANDEMAN VAU VINTAGE 1997 12.00

PORT TASTING TRILOGY

COCKBURN 'ANNO' LATE BOTTLED VINTAGE 1995
SANDEMAN FOUNDERS RESERVE
RAMOS PINTO TAWNY
(1.5 oz. of each)
14.00

BRANDY

BREUIL CALVADOS PAYS D'AUGE 7.00

GERMAIN-ROBIN V54
SINGLE BARREL BRANDY 22.00

MASSENEZ POIRE WILLIAMS 13.00

Q.E. (QUALITY EXTRAORDINAIRE)
14 YEAR OLD 18.00

COGNAC

COURVOISIER NAPOLEON 14.00

COURVOISIER X. O. IMPERIAL 19.00

MARTELL CORDON BLEU 18.00

REMY MARTIN V. S. O. P. 10.00

HINE TRIOMPHE 25.00

ARMAGNAC

JANNEAU 'SELECTION' 9.00

MARQUIS DE MONTESQUOUIU 8.00

GRAPPA

MARTIN BROTHERS
CALIFORNIA GRAPPA DI NEBBIOLO 15.00

JACOPO POLI-DI MOSCATO 25.00

