



## 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

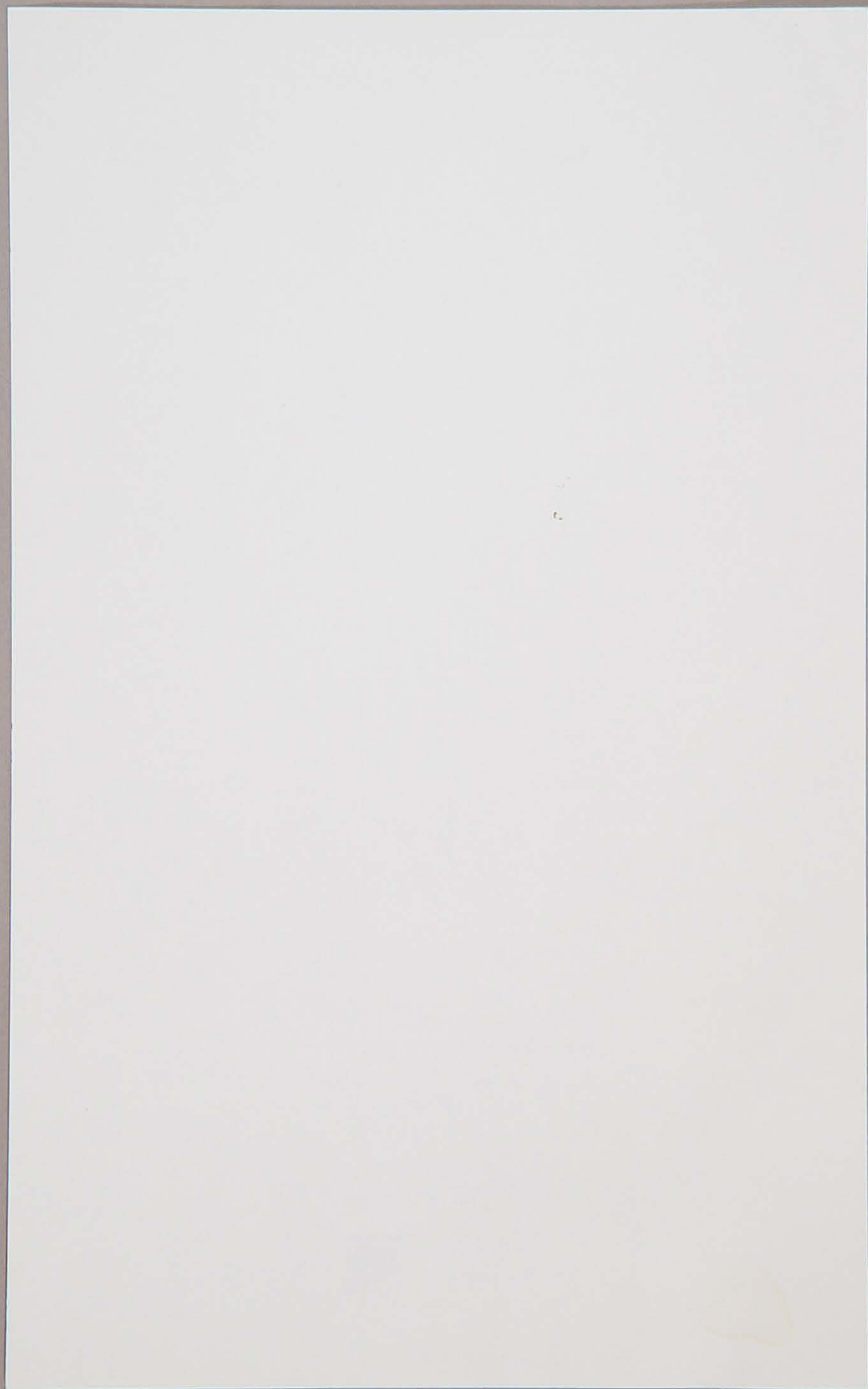
MARQUIS DE MONTESQUIEU 8.00

### GRAPPA

MARTIN BROTHERS  
CALIFORNIA GRAPPA DI NEBBIOLO 15.00

JACOPO POLI-DI MOSCATO 25.00









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