Dessert Menu

Strawberry Rhubarb Tartlet
Brown Butter Streusel, Vanilla Ice Cream $7

Chèvre Cheesecake
Seasonal Fruit, Caramel Sauce $7

Tiramisu
Crème Anglaise, Raspberries $7

Creamy Arborio Rice Pudding
Huckleberries and Sablé Cookies $7

Cielo Ice Cream Sandwich
Brownie, Mint Ice Cream, Chocolate Sauce $7

Vanilla Bean Crème Brûlée $7

Two Chocolate Cake
Almond Brittle Ice Cream, Raspberry Coulis $7

Assorted House-made Ice Creams
Milk Chocolate Sauce $7

Seasonal Sorbet Tasting
Chef's Selection $7

Chef's Selection of Assorted Cheeses and Fruit
$12.50
Thursday, March 15, 2001

Soup

Smoked Portobello Mushroom
Chèvre Crouton $8

Potato Leek
Smoked Bacon $8

Clam and Arugula
$8

Salad

Hearts of Romaine
Creamy Roquefort Vinaigrette $9

Limestone Lettuce
Blood Oranges, Roasted Beets, 50-year Sherry and Walnut Vinaigrette $9

Sweet Potato and Arugula
Candied Pecans, Vanilla Bean Vinaigrette $9

Seared Scallop
Spinach, Black Truffle Vinaigrette $12

Appetizer

Grilled Quail
Whipped Potatoes, Frisée, Apple Compote $13

Shaved Serrano Ham
Grilled D’Anjou Pear, Fourme D’Ambert $10

Steamed Clams and Mussels
Leeks, Potatoes, Garlic-Chardonnay Broth $12

Chilled Fanny Bay Oysters
Champagne-Lemon Grass Mignonette $12