

Ceia

KITCHEN + BAR

\$78pp/Add a wine pairing for \$44

Valentine's Day 2020

FIRST COURSE

(CHOOSE ONE)

CARROT SOUP

MAITAKI MARMELADE
• QUIRK • GINGER

OCTOPUS

CARROT • ZAATAR
• SPINACH • POMEGRANATE

SALT COD CROQUETTES

LONZA • ARUGULA
• SMOKED PAPRIKA ROUILLIE

LOCAL GREENS

CHARRED QUINCE • TOMME
• WALNUTS • MAPLE VINAIGRETTE

SECOND COURSE

(CHOOSE ONE)

SAFFRON FARFALLE

SWISS CHARD • BLACK PEARL
MUSHROOMS
• BROWN BUTTER

CAVATELLI

DUCK SAUSAGE
• BROCCOLINI • IDIAZABAL
• CONFIT GARLIC

THIRD COURSE

(CHOOSE ONE)

DUCK BREAST

TURNIP • QUINCE • PICKLED
MUSTARD SEED • VINCOTTO

SALMON

SPÄTZLE • CELERY ROOT
• KUMQUAT • PORCINI CREAM

SIRLOIN*

SUNCHOKES RISSOLE • BRAISED
GREENS • PROSCUITTO
• SAUCE VIERGE

FREGOLA

ROOT VEGETABLES • CRANBERRY
• URFA CHILI
• MAITRE D'HOTEL BUTTER

FINAL COURSE

(CHOOSE ONE)

CHESTNUT MOUSSE

CHOKE CHERRY • LIME

PEAR CLAFOUTI

LAVENDER CRUMBLE
• ANGLAISE

* Consuming raw or undercooked items can lead to foodborne illness

Please inform your server of any allergies prior to ordering