

CIELO on SANIBEL

3-COURSE DINNER • \$49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE *beverage, gratuity, and tax not included*

FIRST COURSE

Calamari Fritti

Sweet Chili Aioli, Mango Coulis, Cashews

Caesar Salad

Romaine Hearts, White Anchovies, Caesar Dressing, Focaccia Croutons

12 Month Aged Manchego

Lightly Fried, Mission Fig-Cranberry And Orange Chutney

House Salad

Artisan Greens, Carrots, Cucumbers, Tomatoes, Candied Pecans, Sherry-Shallot Vinaigrette

SECOND COURSE

Apricot - Pistachio Seared Chicken

Jasmine Rice Pilaf, Buttered Madeira Sauce (GF)

Brown Butter - Bourbon Scottish Salmon*

Yukon Gold - Poblano Hash, Herbed Dijon Mustard, Crispy Shallots (GF)*

Grilled Shrimp and Seared Scallops

English Pea and Mint Risotto, Baby Heirloom Tomatoes, Micro Basil

Grilled 12oz Demkota Ribeye

Whipped Yukon Gold Potatoes, Seasonal Vegetables, Merlot Demi-Glace (add \$10)

THIRD COURSE

Chocolate Almond Truffle Cake

*Flourless Fudgy Almond Cake Topped with Bittersweet Ganache and house-made truffle.
Served Warm with Sauce Anglaise and Raspberry Coulis*

Pineapple Upside Down Cake

*Ginger Spiced Pineapple Cake with Caramelized Pineapple and Cherry.
Served Warm with Vanilla and a Bourbon Carmel Sauce*

Creme Brulee

Classic Caramelized Vanilla Bean Custard, Fresh Berries, and a Browned Butter Tuille (GF)

Ask your server how you can make a donation to Blessings in a Backpack of SWFL



SIZZLE DINING
SEPTEMBER 7 - 27, 2023

THIS MENU CAN NOT BE COMBINED WITH ANY OTHER OFFER OR COUPON / DISCOUNT. NO SUBSTITUTIONS OR SPLIT PLATES.
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK TO FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.