

Cleo

MEDITERRÂNEO

New York

CHRISTMAS

FIRST

CHICORIES SALAD

kunik, pine nuts, date vinaigrette

CRAB BACK SOUP

creamy shellfish broth, blue crab, potato, crispy leeks

WARM BEAU SOLEIL OYSTERS

serrano consommé, uni espuma, pickled fennel

SECOND

BEET MEZZALUNA

watercress, beet top pesto, shaved walnuts, hay aged pecorino

CLAM POT

nduja, smoked tomatoes, preserved lemons, fines herbs

SMOKED BONELESS SHORT RIBS +10

crispy artichokes, wild mushroom bordelaise

THIRD

BAKED PERSIMMON GILLETTE

bourbon barrel maple syrup, mascarpone

WHITE CHOCOLATE MOUSSE CAKE

chocolate pearls, macerated strawberries

55 per guest

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.



EXECUTIVE CHEF: TODD MATTHEWS
CULINARY DIRECTOR: JEFF HASKELL