

# Cleo

MEDITERRÁNEO

New York

## NEW YEARS EVE 2020

### FIRST

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#### SPICY CUCUMBER SALAD

jalapeños, rayu, castelvetrano olives, cilantro

#### HAMACHI CRUDO

pineapple ponzu avocado mousse, pickled pineapple, thai basil

#### MASABACHA STYLE HUMMUS

chickpea, tahini, cumin, lemon

### SECOND

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#### ROASTED DELICATA SQUASH

bacon and pastilla chili jam, quinoa and pumpkin seed crunch, shiso

#### CAVATELLI

duck rilette, morel mushrooms, duck jus

#### SPICED STEAK AU POIVRE +10

filet mignon, green peppercorns, caramelized onions, cinnamon

### THIRD

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#### SALTED CARAMEL PUDDING

bourbon whipped cream, hazelnuts

#### LEMON TART

candied kumquat, sorrel

**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