

Winter Dinner Menu

CHEESE

MANCHEGO | 8

SPAIN · Sheep's Milk
Firm · Mild · Creamy

CREMEUX DE BOURGOGNE | 8

FRANCE · Cow's Milk
Soft · Buttery · Triple Cream

HARVEST MOON | 8

NEW YORK · Cow's Milk
Semi Soft · Orange Hue · Nutty
· Notes of Butterscotch

GRAND PLATEAU | 55

A CHEF'S SELECTION OF ALL
THINGS ANTIPASTO, OLIVES, PATE

CHARCUTERIE

PROSCIUTTO | 7

ITALY
Pork · Mild Salt
· King of Cured Meats

SAUCISSON SEC | 8

FRANCE
Pork · Garlic · Black Pepper
· Salami Style

CHORIZO | 8

SPAIN
Pork · Smoked Paprika ·
Spanish Spices

PATÉ OF THE DAY | MP

STARTERS

FARM LETTUCES | 13

Cranberry · Almond · Manchego
· Honey Dijon Vinaigrette

WARM ARTICHOKE SALAD | 13

Smoked Potatoes · Chicory
· Piri Piri · Yogurt

SEARED TUNA | 17

Chickpea Fritta · Cipollini
· Chili Aioli · Sunchoke

MUSSELS | 16

Tomato Caponata · White Beans ·
Basil · Arrabiata · Grilled Bread

BURRATA | 15

Citrus · Radicchio · Gremolata
· Pine Nut

CRISPY OCTOPUS | 21

Celeriac Veloute · Churico
· Celery · Onion · Cherry

OYSTER STEW | 12

Bacon · Chard · Buttermilk

MAIN COURSES

RIBEYE STEAK* | 40

12 Hour Marinade
· Mushroom Terrine
· Onion Veloute · Chicory Salad

SIGNATURE BURGER | 18

Manchego · Prosciutto · Tomato
· Paprika Aioli · Hand Cut Fries

COD TARTIFLETTE | 30

Gold Potatoes · Bacon
· Mushroom Consume
· Fresh Cheese

ROAST CHICKEN BALLOTINE | 33

Smoked Sausage · Squash
· Black Eyed Peas · Orange Relish

CHESTNUT GNOCCHI | 25

Roast Pear · Squash · Onion
· Cranberry · Herbs

SCALLOPS | 33

Honey Poached Salsify · Zaatar
· Winter Citrus · Cabbage

GARGANELLI PASTA | 28

Braised Pork · Pesto · Pine Nut
· House Made Ricotta · Sunchoke

HAPPENINGS

BESURE TO ASK ABOUT:

VALENTINE'S WEEKEND
FOUR COURSE DINNER FEB
14 + 15

DOLLAR OYSTERS EVERY
WEDNESDAY

CHEF ANGELINA JACOBS'
OPUS DINNER
FEB 27, 2020

NEW "10 FOR 10" MENU
EVERY THURSDAY

FOLLOW US
@CEIAKITCHENBAR

**Please inform our staff of any allergens you may have prior to ordering.*

**Consuming raw and undercooked items can lead to a foodborne illness.*