Cleo



thanksgiving 2018



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please select one from each course

first

yams garlic butter, buttermilk-poached celery root, guanciale

> hummus chickpea, tahini, cumin, lemon

cauliflower soup
brown butter, pomegranate molasses

second

chicken tagine roasted artichokes, castelvetrano olives, zhoug, sliced almonds, saffron rice

> moroccan lamb almonds, toasted sesame, pickles fresnos, crispy shallots

fried turkey breast cornbread stuffing, barberries haricot vert, red eye gravy

third

pecan tart chocolate, vanilla gelato

panna cotta butterscotch, pistachio

trio of gelato
milk crumble, macerated strawberries

\$49 \$22

adults children 12
and under