

APPETIZERS

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| WILD MUSHROOM VEGETABLE CREAM SOUP, BLACK PEPPER, PADANO-GORGONZOLA CRISP | 16 |
| SMOKED SALMON, VANILLA-CITRUS CREAM, PICKLED ONIONS, PUMPERNICKEL CRUSTINIS..... | 15 |
| MARINATED ROASTED PORTABELLO MUSHROOM, ASIAGO-GOAT CHEESE SAUCE | 14 |
| SEARED BEEF TENDERLOIN SLICES, DIJON, SUN-DRIED CHERRY CHUTNEY..... | 17 |
| FRESH MUSSELS IN A BLACK BEAN CREAM SAUCE..... | 16 |
| COCONUT, CAPER AND WASABI SAUTÉED SHRIMP WITH GRILLED RICE PAPER..... | 16 |
| BUFFALO MOZZARELLA, VINE RIPENED TOMATOES, BALSAMIC CREAM, FRESH BASIL AND SEA SALT | 16 |
| GOAT CHEESE ROLLED IN PINE NUTS, PISTACHIOS WITH ROASTED ONIONS, RED PEPPER COULIS | 15 |
| ROSEHIP, LINGONBERRY AND BOURBON BRAISED ELK BACK RIBS..... | 16 |
| FLAT BREAD, ARTICHOKE, SUN-DRIED TOMATO AND GREEN CHILI SPREAD WITH ROASTED GARLIC | 12 |
| ASSORTED CHEESE PLATE (A SELECTION OF 3 OR 5 ARTISAN CHEESES)..... | 15 - 20 |

SALADS & FOCACCIA SANDWICHES

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| ORGANIC MIXED LETTUCE, ROASTED SWEET PEPPERS, CORN SALSA, BALSAMIC VINAIGRETTE | 14 |
| CAESAR SALAD BLENDED WITH PADANO PARMESAN CHEESE AND HOUSEMADE CROUTONS..... | 14 |
| BLACKENED CHICKEN BREAST, ORGANIC GREENS, FIVE-SPICE YOGURT DRESSING..... | 17 |
| BRIE BAKED SALMON FILLET, ORGANIC MIXED LETTUCE, SUN-DRIED CRANBERRIES, TOASTED ALMONDS, LEMON-PEPPERCORN VINAIGRETTE..... | 17 |
| GRILLED RARE CHILI TUNA STEAK, ORGANIC GREENS, CRISP TORTILLAS, STRAWBERRIES, AVOCADO, LIME CORIANDER VINAIGRETTE AND RED FRESNO CREAM..... | 18 |
| YOUNG SPINACH LEAVES, CREAMY TARRAGON VINAIGRETTE, CRISPY PANCETTA, FIGS, TOASTED PECANS, GOAT CHEESE | 17 |
| BBQ PULLED ELK, CHILI CREAM CHEESE CRUST, ROASTED POBLANO AND SWEET PEPPERS, CARAMELIZED ONION AND ASIAGO CHEESE..... | 18 |
| BLT, DOUBLE SMOKED BACON, GREENS, TOMATOES, SMOKED GOUDA, PESTO CRUST | 18 |

FLATBREAD PIZZA

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| PEARS, GORGONZOLA CHEESE, BLACK PEPPER, PINE NUTS ON A DILL PESTO CRUST..... | 17 - 19 |
| VINE RIPENED ROMA TOMATOES, FRESH BASIL, FRIULANO AND PARMESAN CHEESE | 17 - 19 |
| CHICKEN AND PANCETTA, ANCHO CHILI PESTO CRUST, CARAMELIZED ONIONS, SCALLIONS, PARMESAN, LIME SOUR CREAM, HOUSE-MADE PICKLED CHILIES..... | 18 - 20 |
| CAPICOLLI HAM, TOMATOES, ROASTED PEPPERS, PROVOLONE CHEESE ON A PESTO CRUST | 18 - 20 |

HOUSE MADE PASTA

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| BLACK PEPPER LINGUINE, CHICKEN, TOMATOES, SPINACH, SESAME SEEDS IN WHITE WINE NUTMEG CREAM SAUCE..... | 24 |
| BEEF TENDERLOIN LASAGNA WITH SMOKED GOUDA, RICOTTA, ANAHEIM PEPPERS, FETA AND SPINACH ON MASCARPONE ROASTED GREEN CHILI SAUCE | 24 |
| LEMON CONCHIGLIETTE, SAUTEED CHORIZO SAUSAGE, PRAWNS, BAY SCALLOPS, LOBSTER, SNAP PEAS AND POBLANO PEPPERS IN BASIL-CHEVRE-PARMESAN CREAM | 25 |
| CURRY PENNE, BLACK TIGER PRAWNS, CRISP PANCETTA, MUSHROOMS, SNAP PEAS, FENNEL, ANCHO CHILI TOMATO SAUCE | 24 |

ENTRÉES

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| OVEN ROASTED FREE RANGE CHICKEN, SWEET POTATO MASH AND MAPLE BOURBON REDUCTION | 36 |
| NEW ZEALAND LAMB RACK IN HUNAN BBQ SAUCE, ROASTED SHALLOT MASHED POTATOES | 42 |
| CHILEAN SEA BASS, CORNMEAL TAMALE, GRILLED PEPPERS, CITRUS ANCHO CHILI SAUCE | 40 |
| BEEF TENDERLOIN WITH BERRY-CURRENT VINEGAR PAN JUICES, CAMBOZOLA MASHED ORGANIC POTATOES | 39 |
| SEARED PACIFIC HALIBUT, BABY GOLD POTATOES, GRILLED ASPARAGUS, CHORIZO, SPINACH, CHERRY TOMATOES AND PERNOD CREAM | 36 |

WELCOME TO CILANTRO, MENU MODIFICATIONS WILL INCUR AN ADDITIONAL CHARGE.
A 17% GRATUITY WILL BE ADDED TO PARTIES OF EIGHT PEOPLE OR MORE ... THANK YOU AND ENJOY.