

APPETIZERS

WILD MUSHROOM VEGETABLE CREAM SOUP, BLACK PEPPER, PARMESAN GORGONZOLA CRISP	10
SMOKED SALMON, VANILLA-CITRUS CREAM, PICKLED ONIONS, PUMPERNICKEL CRUSTINIS	15
MARINATED ROASTED PORTABELLA MUSHROOM IN AN ASIAGO-GOAT CHEESE SAUCE	13
SEARED BEEF TENDERLOIN SLICES, DIJON, SUN-DRIED CHERRY CHUTNEY	18
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
FLAT BREAD, ARTICHOKE, SUN-DRIED TOMATO AND GREEN CHILI SPREAD WITH ROASTED GARLIC	13
ASSORTED CHEESE PLATE (A SELECTION OF 3 OR 5 ARTISAN CHEESES).....	15 - 20

SALADS & FOCACCIA SANDWICHES

ORGANIC MIXED LETTUCE, ROASTED SWEET PEPPERS, CORN SALSA, BALSAMIC VINAIGRETTE	14
CAESAR SALAD BLENDED WITH PARMESAN CHEESE AND HOUSEMADE CROUTONS.....	14
CHILI-CRUSTED GRUYERE BAKED SALMON FILLET, MANGO, AND HONEY-ROASTED CASHEWS ON MIXED GREENS TOSSED WITH LIME-CORIANDER VINAIGRETTE.....	17
WARM DUCK LEG CONFIT, BANANAS, STRAWBERRIES, ALMONDS, SHAVED AGED CHEDDAR CITRUS GINGER TAMARIND VINAIGRETTE.....	18
BLACKENED CHICKEN BREAST, ORGANIC GREENS, FIVE-SPICE YOGURT DRESSING.....	17
YOUNG SPINACH LEAVES, CREAMY TARRAGON VINAIGRETTE, CRISPY PANCETTA, FIGS, TOASTED PECANS, GOAT CHEESE	17
CHILI GRILLED RARE TUNA SANDWICH, PORTABELLO MUSHROOMS, GOAT CHEESE, ARUGULA AND PINOT NOIR AIOLI	18
BLT, DOUBLE SMOKED BACON, GREENS, TOMATOES, SMOKED GOUDA, PESTO CRUST	18

FLATBREAD PIZZA

PEARS, GORGONZOLA CHEESE, BLACK PEPPER, PINE NUTS ON A DILL PESTO CRUST.....	18 - 20
VINE RIPENED ROMA TOMATOES, FRESH BASIL, FRIULANO AND PARMESAN CHEESE	18 - 20
CHICKEN AND PANCETTA, ANCHO CHILI PESTO CRUST, CARAMELIZED ONIONS, PARMESAN, LIME SOUR CREAM, PICKLED FRESNO CHILIES, FRESH CILANTRO	19 - 22
CAPICOLLI HAM, TOMATOES, ROASTED PEPPERS, PROVOLONE CHEESE ON A PESTO CRUST	19 - 22
BBQ PULLED ELK, POBLANO PEPPERS, CARAMELIZED ONIONS ON A BLUEBERRY - ANCHO CHILI CRUST TOPPED WITH RED PEPPER CHEDDAR AND ASIAGO.....	19 - 22

HOUSE MADE PASTA

BLACK PEPPER LINGUINE, CHICKEN, TOMATOES, SPINACH, SESAME SEEDS IN WHITE WINE NUTMEG CREAM SAUCE.....	25
CHICKEN SAUSAGE, SMOKED GOUDA, CREAM CHEESE ROASTED VEGETABLE LASAGNA ON A SMOKED RED CHILI TOMATO SAUCE	25
LEMON CONCHIGLIETTE, SAUTEED CHORIZO SAUSAGE, PRAWNS, BAY SCALLOPS, LOBSTER, SNAP PEAS AND POBLANO PEPPERS IN BASIL-CHEVRE-PARMESAN CREAM	26
EGG LINGUINE, SLOW ROASTED LAMB AND PANCETTA BOLOGNESE, BABY ARUGULA AND SHAVED GRAND PADANO	25

ENTRÉES

OVEN ROASTED FREE RANGE CHICKEN, PEPPERED BACON BASIL RISOTTO, SMOKED RED PEPPER COULIS, ROSEHIP PORT DEMI	36
NEW ZEALAND LAMB RACK IN HUNAN BBQ SAUCE, ROASTED SHALLOT MASHED POTATOES	44
CHILEAN SEA BASS, CORNMEAL TAMALE, GRILLED PEPPERS, CITRUS ANCHO CHILI SAUCE	42
ALBERTA BEEF TENDERLOIN WITH BERRY-CURRENT VINEGAR PAN JUICES, RED PEPPER CHEDDAR ORGANIC GOLD MASH	40

**WELCOME TO CILANTRO, MENU MODIFICATIONS WILL INCUR AN ADDITIONAL CHARGE.
18% GRATUITY WILL BE ADDED TO PARTIES OF EIGHT PEOPLE OR MORE ...THANK YOU AND ENJOY.**