

Ceibo

Winter Restaurant Week 2025

First Course

Persimmon Herb Salad

mixed greens, pearl onion, drunken cheese, fainá, sherry, olive oil

Hamachi Crudo

grapefruit, tarragon, olive oil, calabrian chili

Lathes

trout roe, apple, creme fraiche, herb salad

Pickled Eggplant

eggplant ragu, ricotta, honey, rice breadcrumbs, romesco

Second Course

Forest Rice

winter black truffles, seasonal mushrooms, egg yolk

Fish

black cod, bone marrow, celeriac, trout roe, dill

Chorizo Dumplings

pork sausage, pecorino sardo, mushrooms, kombu broth

Lamb Belly

potatoes, drop peppers, black garlic mayo

Third Course

Bread Pudding

apple, crème anglaise, chocolate

Helado de Sambayon

sabayon ice cream, black cherries

Chocolate Cake

dulce de leche, maldon salt

Cocktails

Sifón 15

red vermouth, citrus cordial, orange, soda

Cedrón 17

grappa, honey, lemon, lemon verbena

Pomelo 16

gin, grapefruit, citrus cordial, yerba mate, orange, soda

Humo 18

mezcal, citrus cordial, aperol, lime, egg white, génépy

Boniato 17

whiskey, red vermouth, sweet potato, clove

Wines

Restaurant Week Wine Pairing \$35

Sparkling

Salazar, Crémant de Limoux, Languedoc-Roussillon, Chardonnay/Pinot Noir	14	56
Miguel Torres, Estelado Brut Rose, Maule Valley, Uva País	16	65

White

Bodega Cerro Chapeu, Sur Lie, Sauvignon Blanc	14	58
Adegas Gran Vinum, Mar de Vinas, Rias Baixas, Albariño	16	65
Jean-Marc Brocard, Margote, Vin de France, Chardonnay	15	62

Rose

Domaine Aureillan, Côtes de Provence, Grenache/Cinsault	16	65
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Red

Violet Hill, Santa Barbara County, Pinot Noir	16	64
Bodega Cerro Chapeu, Folklore Tinto, Tannat/Petit Manseng	16	69
Familia Mayol, Valle de Uco, Malbec	14	52
Valrav, Sonoma County, Cabernet Sauvignon	16	65
Bodega Bouza, Bouza, Canelones, Tannat	18	78

Beers

Featured Lager 9

Featured IPA 9