### HORS D'OEUVRES

CAVIAR\* MP "cloud nine style"

STEAK TARTARE\* 22 local grassfed beef, caper relish, farm egg, root chips

CHARCUTERIE & FROMAGE 38 daily selection with olives, pickles, house preserves, crostinis

CLOUD 9 SALAD\* 58

cold smoked salmon, caviar, seasonal greens, cucumber, herb vinaigrette

SEAFOOD PLATEAU\* daily inspiration including ahi, gulf shrimp, crab, lobster

Le Petit | 150 The Cloud 9 | 225

# THE CLOUD NINE ..... EXPERIENCE

PRIX FIXE \$55 PER PERSON TWO PERSON MINIMUM

INCLUDES CHOICE OF SOUP DU JOUR OR ALPINE SALAD ADD OUR CLASSIC APPLE STRUDEL +\$6

RACI FTTF

GRUYÈRE FONDLIF

air dried beef, fennel salami, OR crisp apple, chorizo, pickled potatoes, pearl onion

vegetables, baguette

white truffle supplement \$55 | black truffle supplement \$25

# PLATS PRINCIPAUX

PRIX FIXE \$55 INCLUDES CHOICE OF SOUP DU JOUR OR ALPINE SALAD

PASTA BOLOGNESE grassfed beef, blistered tomatoes, parmesan, basil

CHICKEN CASSOULET heirloom beans, winter greens, sauce piperade

SEA SCALLOPS\* butternut, sage, pine nut, pomegranate

BEEF SHORT RIB 16 hr braise, creamy polenta, carrot, herb gremolata

WINTER VEGETABLE GNOCCHI truffled mushrooms, sauce duxelles, fresh thyme



## **DESSERTS**

CHOCOLATE FONDUE 14
per person pricing, two person minimum
APPLE STRUDEL 12
ASSORTED DESSERT TRUFFLES 12

### **COFFEE & TEA**

BREWED COFFEE 6
regular or decaf

HOT CHOCOLATE 7
whipped cream

CAPPUCCINO 8

LATTE 8