



HAPPY NEW YEAR!

AMOUSE BOUCHE

KALUGA CAVIAR

POTATO CRISP, CHIVE MASCARPONE & CURED AMBER YOLK

APPETIZER

ESCARGOT WITH ROASTED GARLIC PARSLEY BUTTER

ROASTED GARLIC PARSLEY BUTTER & PUFF PASTRY

BEEF TENDERLOIN CARPACCIO

HERB OIL, EGGS MIMOSA, TRUFFLE COULIS

PRAWN AND SCALLION DUMPLINGS

HONEY DIJON EMULSION, ENGLISH CUCUMBER SLAW

SHELLFISH COCKTAIL

ALASKAN KING CRAB, MUSSELS, LOBSTER CLAW, PRAWN, ACCOUTREMENTS
+\$15 SUPPLEMENTAL

JAMÓN IBÉRICO DE BELLOTA

GRILLED BREAD, SPANISH OLIVE OIL, SMOKED MANCHEGO, PIQUILLO PEPPER JAM
+\$18 SUPPLEMENTAL

SOUP & SALAD

CAFÉ CENTRAL SIGNATURE CREAM OF GREEN CHILE SOUP

LOBSTER AND CORN CHOWDER

APPLEWOOD SMOKED BACON, CHIVES

CAESAR "WHEEL" SALAD

BOSTON BIBB LETTUCE, BLACK PEPPER CAESAR DRESSING, HOUSE CURED PORK BELLY, WARM OLIVES, AIR DRIED TOMATO, BRIOCHE TOAST, RICOTTA SALATA

MIZUNA LETTUCE

SESAME VINAIGRETTE, BUTTER FRIED SOURDOUGH CROUTONS, PICKLED GINGER AND DAIKON, ROASTED PEANUTS, AHI SASHIMI



ENTRÉE

48 HOUR SOUS VIDE BEEF SHORT RIB

PORT REDUCTION, PARSNIP PURÉE

SEARED TASMANIAN SALMON

TARRAGON GELEE, BEURRE MONTE, PICKLED FENNEL, FRICASSE OF WINTER VEGETABLES

AUSTRALIAN WAGYU MANHATTAN FILET 10 OZ

CARAMELIZED MAITAKE MUSHROOMS, SMOKED GOUDA WHIPPED POTATO
+\$20 SUPPLEMENTAL

ELYSIAN FIELD FARMS SADDLE OF LAMB

BRAISED BABY LEEKS, WHITE BEAN RAGOUT, SAUCE BORDELAISE, CARROT AIOLI
+\$16 SUPPLEMENTAL

ROASTED ½ JIDORI CHICKEN

LEMON AND HERB BRINE, CARAMELIZED ONION BROTH, TRUFFLE SPAGHETTI A LA CHITARA WITH CALABRIAN CHILE

BUTTER POACHED MAINE LOBSTER TAIL 10 OZ

SEARED HOKKAIDO SCALLOP, SNAP PEA AND HEIRLOOM CARROT
+\$18 SUPPLEMENTAL

MEYER NATURAL ANGUS PRIME RIB 16 OZ

HORSERADISH CRÈME FRAICHE, PINK PEPPERCORN VEAL JUS, SMOKED GOUDA WHIPPED POTATO
+\$16 SUPPLEMENTAL

DESSERT

CHOCOLATE "TERRINE"

HAZELNUT PRALINE, PISTACHIO CRISP, BORDEAUX CHERRY COULIS

EGGNOG CRÈME BRULE

WARM SPICES, BRANDY, GAUFRETTE COOKIE, RED FRUITS

CARAMELIZED APPLE FRANGIPANE TART

MARCONA ALMOND BRITTLE

