



# *Happy Valentine's Day*

## **TO START**

**GRILLED & FRIED CALAMARI**  
WITH SWEET AND SPICY DIPPING SAUCE

**SIGNATURE DUNGENESS CRAB CAKES**  
WITH SPICY HERBED RÉMOULADE

**ROCK SHRIMP AND MUSSEL CEVICHE**  
ENGLISH CUCUMBER, LAHVOSH CRACKER

**FOIE GRAS AU TORCHON +\$10**  
PORT WINE POACHED PEAR, PRETZEL BRIOCHE

**PEPPERCORN AND THYME BEEF  
TENDERLOIN CARPACCIO**  
HORSERADISH AIOLI, MICRO SALAD

## **SOUP**

**CAFÉ CENTRAL SIGNATURE CREAM OF  
GREEN CHILE SOUP**

**BROCCOLI AND WHITE CHEDDAR**  
BRIOCHE AND MARCONA ALMONDS

## **SALAD**

**TOMATO & ARUGULA BURRATA**  
PESTO VINAIGRETTE, GRILLED CIABATTA

**CAFÉ CENTRAL SALAD**  
BABY ROMAINE, ANCHOVY EMULSION, SHAVED REGGIANO,  
TOMATO CONFIT, TAPENADE, BRIOCHE CROUTONS



## ENTRÉE

### SAUTÉED SABLEFISH

MISO CURED EGG YOLK, ASPARAGUS "SHEET",  
BLUE CORN POLENTA

### MILK FED VEAL CHOP 14 OZ

MINISTRONE REDUCTION, YUKON POTATO AND  
CHANTERELLE MUSHROOM TART

### SEARED TASMANIAN SALMON

TARRAGON RELISH, CREAMED BARLEY

### BEEF "WELLINGTON"

ROBUCHON 50/50 POTATO PURÉE,  
GLAZED THUMBELINA CARROTS

### ROULADE OF ORGANIC CHICKEN

BLACK WINTER TRUFFLE, VICHYSOISE GELÉE,  
SAUTÉED POTATO AND LEEK

### COLORADO LAMB RACK

GREEN SALT, ROBUCHON 50/50 POTATO PURÉE,  
GLAZED THUMBELINA CARROTS

### AUSTRALIAN WAGYU RIBEYE "EYE" +\$20

CREAMED SPINACH PURÉE, YUKON POTATO AND MUSHROOM TART

## DESSERT

### COGNAC VANILLA BEAN ZABAGLIONE

ANGEL FOOD CAKE, MACERATED BERRIES

### CHOCOLATE "MARQUISE"

BLACK SPONGE CAKE, VALRHONA CREMIEUX

### RASPBERRY CHEESECAKE DOME

SHORTBREAD CRUST, GOLD LEAF