

HAPPY VALENTINE'S DAY

TARTERS

SIGNATURE DUNGENESS CRAB CAKES

with Spicy Herbed Rémoulade

RED CHILE PORK BELLY

Anson Mills Polenta Cake and Pickled Onion

GRILLED OCTOPUS

Cilantro Chimichurri, Salt and Vinegar Fingerling Potatoes,
Dashi Foam and Garlic Ash Aioli

SALTSPRING BRITISH COLUMBIA MUSSELS

Sautéed in Dijon, White Wine and Butter,
Baguette Tartine and Pommes Frite

BEEF TENDERLOIN CARPACCIO

Avocado, Baby Greens, Truffle Vinaigrette, Jicama,
Parmesan and Shaved Black Truffles

SOUP

CAFÉ CENTRAL SIGNATURE CREAM OF GREEN CHILE SOUP

FRENCH ONION SOUP

Comté Cheese Brioche Gratinée



SALAD

CENTRAL CAESAR SALAD

Baby Romaine, Anchovy Emulsion, Shaved Reggiano,
Tomato Confit, Tapenade and Brioche Crouton

SLOW ROASTED BEET TOWER

with Garlic Infused Goat Cheese and Seasoned Walnuts

ENTRÉES

BRAISED PRIME BLACK ANGUS SHORT RIB

Sunchoke Purée and Pickled Thumbelina Carrots

BEEF TENDERLOIN CHÂTEAUBRIAND

Seared Foie Gras, Bordeaux Reduction and Whipped Potatoes

DUNGENESS CRAB AGNOLOTTI

Broccoli Rabe and Black Trumpet Mushroom

CHILEAN SEA BASS

Miso Marinated, Sweet Ginger Jasmine Rice and House Teriyaki

"SURF AND TURF"

Japanese Wagyu A5 Manhattan Filet 6 oz, Butter Poached
Maine Lobster Tail, Orzo Mac and Cheese

+\$80 SUPPLEMENTAL

TASMANIAN KING SALMON

Herbed Fregola and Whole Grain Mustard Beurre Blanc

NATURE FED VEAL CHOP

Marcona Romesco and Lacinato Kale Risotto

DESSERT

MADLINE CAKE TRIFLE

Crème Anglaise and Chocolate Dipped Strawberries

ROSEWATER PANNA COTTA

Pistachio Almond Soil and Raspberry Sorbet

RED VELVET "GENOISE"

Valrhona Guanaja Ganache, Strawberry Gelée and
Vanilla Bean Gelato

