



CAFE CENTRAL

Starters

ALASKAN KING CRAB
SPINACH & ARTICHOKE / \$28
Mounted in Shell

JAPANESE A5 WAGYU CARPACCIO / \$27
Green Goddess, Petite Mesclun, Thyme Oil

GRILLED & FRIED CALAMARI / \$19
with Sweet and Spicy Dipping Sauce

Soup & Salad

SIGNATURE CREAM OF GREEN CHILE / \$10

BUTTERNUT SQUASH SOUP / \$12
Sourdough Crouton, Crème Fraiche, Fried Sage

CENTRAL CAESAR SALAD / \$14
Baby Romaine, Anchovy Emulsion, Shaved Reggiano,
Tomato Confit, Tapenade, Brioche Crouton

TRIO OF BABY BEETS / \$15
Chevre Goat Cheese Mousse, Beet Vinaigrette, Mache
Lettuce, Candied Walnuts



CAFE CENTRAL

Mains

THANKSGIVING FEAST

FAMILY STYLE / \$75 PER PERSON | CHILDREN 12 & UNDER / \$20

Organic Turkey Breast, Herbed Turkey Gravy, Rye Stuffing, Orecchiette Mac' and cheese, Whipped Potatoes, Sweet Potatoes, Cranberry Relish, Haricot Verts, Pumpkin Cheesecake

CHILEAN SEA BASS / \$52

Miso Marinated, Sweet Ginger Jasmine Rice and House Teriyaki

8 OZ. FILET MIGNON / \$46

Roasted Garlic and Thyme Compound Butter, Fried Leeks, White Cheddar and Chive Whipped Potatoes, Haricot Verts

Dessert

BROWN BUTTER PUMPKIN CHEESECAKE / \$12

Toasted Swiss Meringue

TRADITIONAL PECAN PIE / \$12

Crème Fraiche Chantilly, Brandy Snap Cookie Crisp

APPLE TARTE TATIN / \$12

Caramelized Apple Spheres, Poached Seckel Pear