2025

MENU

AMUSE BOUCHE

FOIE GRAS MOUSSE
LINGONBERRY JAM, PICKLED FENNEL, SOURDOUGH TOAST

INTROS

ESCARGOT
WITH ROASTED GARLIC PARSLEY BUTTER AND PUFF PASTRY

BEEF TENDERLOIN CARPACCIO
MIXED MESCLUN GREENS, CAPERS, CORNICHONS, LEMON, ARUGULA OIL

SHELLFISH COCKTAIL
ALASKAN KING CRAB, MUSSELS, LOBSTER CLAW, PRAWN, ACCOUTREMENTS

RED CHILE PORK BELLY
ANSON MILLS POLENTA CAKE, PICKLED ONION

SOUP & SALAD

CAFÉ CENTRAL SIGNATURE CREAM OF GREEN CHILE SOUP

WINTER POTATO & LEEK PURÉE
WITH BUTTER POACHED LOBSTER CLAW

CENTRAL CAESAR SALAD
BABY ROMAINE, ANCHOVY EMULSION, SHAVED REGGIANO, TOMATO CONFIT, TAPENADE, BRIOCHE CROUTON

BIBB LETTUCE
TRIO OF PICKLED CARROT "RIBBONS", SHAVED BAGUETTE, SHARP CHEDDAR STRANDS, AIR DRIED TOMATO, CHIVE AND PEPPERCORN AIOLI

MENU

MAIN

LOBSTER THERMIDOR
BUTTER POACHED MAINE LOBSTER, SAUCE MORNAY, PUFF PASTRY, CHANTERELLE MUSHROOMS

CARABINERO PRAWN PAPPARDELLE POMODORO
PECORINO ROMANO, CALABRIAN CHILE, SAN MARZANO TOMATO, BASIL OIL

SPANISH TURBOT
WARM GNOCCHI POTATO SALAD, ARUGULA
+$10 SUPPLEMENTAL

ELYSIAN FIELD FARMS SADDLE OF LAMB "WELLINGTON"
GARLIC MOUSSE, SWISS CHARD, BLACK TRUMPET MUSHROOM DUXELLE, PARSNIP PURÉE

JAPANESE A5 WAGYU TENDERLOIN FILET 6 OZ.
FRIED MAITAKE, CELERY ROOT PAVÉ, BURGUNDY REDUCTION
+$80 SUPPLEMENTAL

BLACK ANGUS PRIME RIB OF ROAST BEEF 16 OZ.
HORSERADISH CRÈME FRAÎCHE, PEPPERCORN VEAL JUS, GREEN SALT, POMMES PURÉE

DESSERT

MINI PAVLOVA
WITH VANILLA BEAN CAKE, BLACKBERRY JAM, GELATO

HAZELNUT CHOCOLATE MOUSSE CAKE
WITH CARAMELIA GANACHE, CRÈME ANGLAISE

ORANGE SOUFFLÉ
WITH WHITE CHOCOLATE EMULSION