

CENTRAL

Bistro

{ VALENTINE PRIX FIXE }



menu by Chef Eric Bogardus

Amuse Bouche

FRIED TOAST WITH FRESH RICOTTA + Eggplant Caviar + Curry Honey

{ Suggested Pairing | Nicolas Feuillatte, Brut Réserve, Chouilly, NV 187mL to begin with a toast +16. }

First Course

FRESH SMOKED SALMON CHOWDER + Wilted Leeks + Rock Crab Meat

CRISPY ELEPHANT EAR + Prosciutto di Parma + Fresh Burrata Cheese + Chili Powdered Sugar

GRILLED ROMAINE CAESAR + Cornbread Croutons + White Anchovy + Parmesan Cookie Crumbles

Main Course

CLASSIC CHICKEN CORDON BLEU + Fleur de Lis Ham + Melted Gruyere + Warm Dijon Red Bliss Potato + Pea Shoot Salad

BUTTER-BRAISED COD CHEEKS + Black Trumpet Mushroom Cream + Winter Squash Pavé + Fried Lemon Brussels Sprout

POMEGRANATE & ROSEMARY CRUSTED PRIME RIB + Duchess Potato + Haricot Verts + Au Poivre Demi Glace *(limited orders)*

Dessert Course

WINTER CRUMBLE + Pear + Cranberry + Apple + Warm Custard

TRIO OF WINTER FRUIT SORBET + Tuile

PROFITEROLE + Chocolate Fudge + Vanilla Ice Cream

\$39/GUEST. DOES NOT INCLUDE TAX & GRATUITY | SOME ITEMS SUBJECT TO CHANGE BASED ON AVAILABILITY

Tonight's Featured Wines

2013 Chardonnay, William Hill Estate Winery | Central Coast, CA

Medium body, well-balanced silky blend of golden delicious apple & pear flavors complemented by notes of caramel

2014 Viognier, Gérard Bertrand Réserve Spéciale | Sud de France

Intense aromatic wine with hints of grilled pineapple, floral notes, peach flavors & maple undertones

2014 Pinot Gris/Pinot Blanc/Rosé, Gérard Bertrand | South of France

Luscious, round, complex texture with light acidity & a bright finish

(Suggested Entrée Pairing: Butter-Braised Cod Cheeks)

2013 Syrah/Grenache, Côtes du Rhône Mas Arnaud | Rhône Valley, France

Medium to full body, blend of cassis, kirsch, pepper with intriguing florals notes & a smooth finish

(Suggested Entrée Pairing: Pomegranate & Rosemary Crusted Prime Rib)

2012 Red Wine Blend, Sea of Stones | Mendoza, Argentina

Full body, expressions of mocha & chocolate aromas with intense hints of spice & romance

ALL WINES ARE \$40/BOTTLE | CERTAIN SELECTIONS MAY BE AVAILABLE BY GLASS

