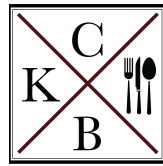


\$35



C·E·N·T·R·A·L

Dine Around 2019

January 16th - February 3rd

Beginning

Central's Mixed Greens

Delicious mixed greens with pickled radish, green bean, brussel sprouts, spiced pumpkin seeds + goat cheese tossed in poppyseed vinaigrette

Suggested Wine Pairing

Bench 1775 Semillon

Thai Coconut Carrot Soup

A delicious blend of Thai spices, coconut milk, roasted carrots, onions, lemongrass, curry oil and fresh cilantro.

Suggested Wine Pairing

Road 13 Honest Johns White

Or

Middle

Mediterranean Pesto Spaghetti

Tender spaghetti noodles with Two Rivers Chorizo, tossed in a parmesan cream sauce, sun-dried tomatoes, kalamata olives, zucchini, artichokes, almond pesto and topped with a poached egg.

Suggested Wine Pairing

Mission Hill Sauvignon Blanc

Roast Chicken Supreme

Tender roast chicken supreme served with mushroom risotto, rainbow carrots, roasted corn croquets, pea purée and butternut squash purée

Suggested Wine Pairing

Mission Hill Pinot Noir

End

Central's Smoked S'more Cheesecake

Our delicious "no bake" cheesecake infused with smoked chocolate and a graham cracker base. Finished with dulce de leche, toasted meringue and dark+white chocolate bark.