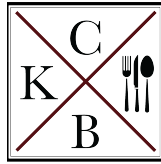


\$25



C · E · N · T · R · A · L

Dine Around 2019

January 15th - February 2nd

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 Sauvignon Blanc

Thai Coconut Carrot Soup

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

Suggested Wine Pairing

50th Parallel Gewurztraminer

Middle

Mediterranean Pesto Pizza

Central's own almond pesto, grilled zucchini, sun-dried tomatoes, artichokes, olives, confit garlic, mozzarella and parmesan

Suggested Wine Pairing

Mission Hill Rosé

You + Brie Do Brie

Central's famous patty cinnamon roasted apples, crispy kale, BBQ drizzle, creamy brie cheese, lemon chilli aioli, confit garlic spread.

Suggested Wine Pairing

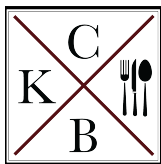
Moon Curser Dolcetto

End

Churros

House made cinnamon donuts with chocolate ganache, salted caramel + whipped cream.

\$35



C · E · N · T · R · A · L

Dine Around 2020

January 15th - February 2nd

Meat & Bread

A bonus course of house made crackers, smoked gouda, prosciutto & olive tapenade

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

Dirty Laundry "Secret Affair"

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

Middle

Central's Tofu Pad Thai

A perfect blend of crispy tofu, red peppers, green beans, broccoli, tossed with tender rice noodles, house peanut sauce and garnished with fresh scallions, crush peanuts, cilantro + chillies. Choose Chicken or Prawns

Suggested Wine Pairing

Mt. Boucherie Reserve Chardonnay

Or

"Grazie Lazio" Pizza

Delicious house made crust with hand crushed tomatoes, fior de latte, fennel sopressata, prosciutto cotton and finished with organic olive oil & fresh basil.

Suggested Wine Pairing

Road 13 Seventh Four K

End

Death By Chocolate

A rich house made chocolate beet cake with espresso frosting, berry compote, chocolate ganache & finished with whipped cream and mint