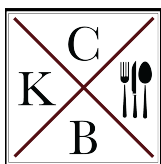


\$35



C·E·N·T·R·A·L

Dine Around 2021

February 5th – March 7th

“Take Out or Dine In”

Beginning

Central's Mixed Greens

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

Or

Thai Coconut Carrot Soup

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

Suggested Wine Pairing

River Stone “Splash” Blend

Suggested Wine Pairing

Road 13 Honest Johns White

Middle

My Boy Blue Burger

Central's famous patty, melted blue cheese, crispy fried onions, sautéed mushrooms, arugula, prosciutto, hot sauce & C.K.B sauce

Or

Central's Pad Thai

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

Or

Italian Stallion Pizza

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

Suggested Wine Pairing

The Hatch Syrah

Suggested Wine Pairing

Cedar Creek Pinot Gris

Suggested Wine Pairing

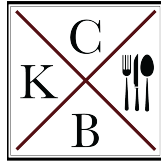
Da Silva Cabernet Sauvignon

End

Central Churros

House made cinnamon donut sticks with milk chocolate ganache, salted caramel & whipped cream

\$45



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February 5th – March 7th

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Suggested Wine Pairing

River Stone “Splash” Blend

Meatballs Caprese

Five tender house made meatballs with our signature San Marzano tomato sauce and topped with a skewer of fresh basil, roasted red pepper, mozzarella and kalamata olive.

Suggested Wine Pairing

Cedar Creek “Lot 87” Pinot Noir

Or

Middle

8oz “Two Rivers” Striploin

Tender 8oz grass fed striploin from Two Rivers, cut in house and cooked medium rare. Served with a delicious butternut squash purée, seasonal vegetables, garlic fried smashed potatoes and merlot jus. Finished with radish and parsley crowns

Suggested Wine Pairing

Laughing Stock “Blind Trust” Blend

Roast Salmon w/ Beurre Blanc

Tender oven roasted salmon topped in a house beurre blanc sauce and served with crispy garlic mashed potatoes, grilled broccolini, fresh radish and topped with a crispy truffle potato nest

Suggested Wine Pairing

Mission Hill “Reserve” Viognier

Or

End

Chocolate Dulcé de Leché Cheesecake

A rich and decadent house made chocolate cheesecake with chocolate ganache, whipped cream, and dulce de leche, finished with chocolate ribbons and icing sugar