



# 150 CENTRAL PARK



WELCOME TO 150 CENTRAL PARK  
BY CHEF MICHAEL SCHWARTZ

We invite you to experience farm-to-ship cuisine, the genuine way by restaurateur Michael Schwartz, James Beard Award-chef Miami chef and Quantum of the Seas Experience Advisor for Culinary. Our four course tasting menu features distinctive ingredients, some sourced locally from small South Florida farms, with pairings selected from 150 Central Park's comprehensive wine tasting program by Michael's Genuine Food & Drink wine director Eric Larkee.

The 150 Central Park Culinary Team



## TASTING MENU

\$30

### STRACCIATELLA

heirloom tomatoes, baby beets, pickled pearl onions, shaved carrots  
aged balsamic, pea shoots

### VEAL BOLOGNESE AGNOLOTTI

nage, piave vecchio, chervil

### WILD KING SALMON

farro risotto, fennel confit, tatsoi  
or

### BEEF TENDERLOIN\*

vegetable galette and natural jus

### TOASTED HAZELNUT FINANCIER

truffle cream, brown butter streusel, roasted strawberries

\*Consuming raw or undercooked meats, seafood, eggs or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions

## ROYAL PAIRING

\$50 (Additional, does not include Four Courses cover charge)

### SPARKLING, ARGYLE,

Willamette Valley, Oregon

### FRAPPATO, TAMI

Sicily, Italy

### PINOT NOIR, ICI/LA-BAS

Anderson Valley, California

### CABERNET SAUVIGNON, HONIG

Napa Valley, California

### PORT, FONSECA

Late Bottle Vintage, Portugal

## WINE ACCOMPANIMENT

To elevate your dining experience we have selected wines to complement this evening's menu. These wines were chosen to enhance your enjoyment of the cuisine you will savor tonight as well as allow you to enjoy a wide spectrum of offerings from the world's most exciting producers.

OA FARMHOUSE