



150 CENTRAL PARK

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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

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TASTING MENU

\$30

MARINATED BABY HEIRLOOM TOMATOES

goat cheese galette, aged balsamic, frisée

BUTTER POACHED LOBSTER

gnocchi, baby carrots and herb salad

PAN ROASTED TUNA

forbidden rice, braised turnips, kumquat, arrowhead spinach, jus
or

FALAFEL CRUSTED LAMB LOIN*

eggplant tahini, pickled vegetables, chili oil, herbs

INDIAN RIVER GRAPEFRUIT TORTE

blueberries, basil, poppyseed chantilly

*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, PERRIER-JOUËT

Champagne, France

CHARDONNAY, MATROT

Meursault, Burgundy, France

SANGIOVESE, IL POGGIONE

Brunello, Montalcino, Italy

TEMPRANILLO, VERDAD

Santa Ynez Valley, California

RUFFINO, MOSCATO D ASTI

Piedmont, Italy

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 HOMESTEAD