

150 CENTRAL PARK

ARTISAN MENU



WELCOME TO 150 CENTRAL PARK BY
CHEF MICHAEL SCHWARTZ

We invite you to experience farm-to-ship cuisine, the genuine way. The six course tasting menu you are about to experience has been created by James Beard Award-winning chef/restaurateur Michael Schwartz, using 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 sommelier Eric Larkee.

Select dishes on tonight's menu are featured in chef Schwartz's cookbook,
MICHAEL'S GENUINE FOOD: Down-to-Earth Cooking for People Who Love to Eat (\$35).

Ask your server for details.

150 Central Park Culinary and Service Team



SIX COURSE TASTING MENU

40

FLORIDA LOBSTER AND LYCHEE SALAD

butter lettuce, avocado, pickled onion
macadamia nuts, jade dressing

RED PEPPER SOUP

goat cheese crostini

HOMEMADE CAVATELLI PASTA

pesto, oven dried tomato, parmigiano

PAN ROASTED POMPANO

salad of shaved fennel, orange, fregola and arugula, green olive tapenade

MIXED GRILL*

venison loin with braised fennel and fennel pollen
Florida's Palmetto Creek farm sausage with soft polenta and roasted tomato

LYCHEE CUATRO LECHEs

pickled mango, local lychee, key lime salsa

ROYAL PAIRING

75

BOLLINGER, SPECIAL CUVÉE

Champagne, France

MICHEL REDDE, SAUVIGNON BLANC, LES TUILIÈRES

Sancerre, Loire Valley, France

BONCI, VERDICCHIO, CARPANETO VINEYARD

Castelli di Jesi, Marche, Italy

LA NERTHE, ROUSSANNE BLEND

Châteauneuf-du-Pape Blanc, Rhône Valley, France

FONTANAFREDDA, NEBBIOLO

Barolo, Piedmont, Italy

FITZ-RITTER, GEWÜRZTRAMINER

Pfalz, Germany

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.

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