

# 150 CENTRAL PARK

## MEADOW 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

rice noodles, bean sprouts, coconut milk, puffed rice

### CAULIFLOWER SOUP

plumped raisins, pine nut gremolata, rosemary oil

### JUMBO LUMP CRAB CAKE

carrot butter sauce

### HOMEMADE RUCCOLI PASTA

Florida's Palmetto Creek farm Italian sausage, broccolini  
crushed red pepper flakes, toasted garlic, pecorino

### GRILLED HARRIS RANCH NY STRIP\*

thrice cooked fries, porcini Worcestershire

### BITTERSWEET CHOCOLATE CHEESECAKE

roasted white chocolate crumbles, bing cherry and  
pink peppercorn compote, chantilly cream

## ROYAL PAIRING

75

### SCHRAMSBERG, BLANC DE BLANCS

North Coast, California

### PACO & LOLA, ALBARIÑO

Rías Baixas, Spain

### RAMEY, CHARDONNAY

Russian River Valley, California

### PENFOLDS, SHIRAZ, BIN 128

Coonawarra, Australia

### CAYMUS, CABERNET SAUVIGNON

Napa Valley, California

### BLANDY'S MADEIRA

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.

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