

# 150 CENTRAL PARK

## GARDEN MENU



WELCOME TO 150 CENTRAL PARK BY  
CHEF MICHAEL SCHWARTZ

The multi-course dégustation menu you are about to experience has been created 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.



150 Central Park Culinary and Service Team

## DÉGUSTATION MENU

40

### HOMEMADE ORGANIC RICOTTA

Warm Swank Farms baby vegetables, orange, basil

### HEIRLOOM TOMATO GAZPACHO

cucumber salad, marcona almonds, Swank Farms onion sprouts

### HOMEMADE FETTUCCINE

Florida rock shrimp, chorizo, Borek Farms baby vegetables, manchego

### WILD SALMON\*

Borek Farms Tuscan kale and cannellini bean ragoût

### SLOW ROASTED AND GRILLED HARRIS RANCH BEEF SHORT RIB

roasted cipollini onions, Swank Farms cress, romesco sauce

### STRAWBERRY SHORTCAKE

lemon olive oil cake, lemon curd, slow roasted strawberry, basil, sweet cream

## ROYAL PAIRING

75

### SCHRAMSBERG, BLANC DE BLANCS

North Coast, California

### CHALK HILL, SAUVIGNON BLANC

Sonoma County, California

### FEUDI DI SAN GREGORIO, GRECO DI TUFO

Campania, Italy

### ELK COVE, PINOT NOIR

Willamette Valley, Oregon

### ACHAVAL FERRER, MALBEC

Mendoza, Argentina

### MASSOLINO, 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.

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