

150 CENTRAL PARK

MARKET 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

FALAFEL

roasted eggplant, pickled vegetables, tahini sauce, flatbread

CURRIED LENTIL STEW

Greek yogurt, cashews, scallions

PAN FRIED GNUDI

hazelnuts, cipollini onion, sage, brown butter, piave vecchio

MAHOGANY BLACK COD

whipped parsnip, Borek Farms baby pak choi, mustard sauce

BEEF TWO WAYS*

White Oak Pastures filet and Harris Ranch short rib, farro risotto, glazed
Borek Farms baby carrots, parsley sauce

MILK CHOCOLATE CREMOSO

extra virgin olive oil, sea salt, espresso semifreddo, sourdough crostini

ROYAL PAIRING

75

DOMAINE CARNEROS

Carneros, California

BOTTEGA VINAIA, PINOT GRIGIO

Trentino, Italy

THIERRY ET PASCALE MATROT, MEURSAULT, CHARDONNAY

Burgundy, France

LETH, ROTER VELTLINER

Wagram, Austria

CAYMUS, CABERNET SAUVIGNON

Napa Valley, California

GRAHAM'S, SIX GRAPES, PORT

Douro, 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