

150 CENTRAL PARK



SIMPLE, ELEGANT AMERICAN DINING BY CHEF MICHAEL SCHWARTZ

Building bold flavors with great ingredients.

It's what Miami's beloved chef/restaurantier Michael Schwartz does best. Enjoy a menu crafted from thoughtfully-sourced, artisanal ingredients presented simply, including special dishes served tableside. Welcome to fresh, simple, pure food and an evening in good company. Ask about our spectacular wines in our welcoming dining room.

CENTRAL PARK MARTINI* \$15 
grey goose vodka, cucumber, basil, lemongrass

*An 18% gratuity will be added to your check.

APPETIZERS

EASY BEET SALAD

red quinoa, kabocha slices, sweet potatoes,
pomegranate seed dressing

SLOW ROASTED BUTTERNUT SQUASH SOUP

roasted spiced pumpkin seeds, watercress, pumpkin seed oil

DUCK LOIN

whipped cauliflower, roasted greens, pear sauce, chutney,
serrano oil

LOBSTER GNOCCHI

creme butter sauce, herb salad

ORANGE, RADISH AND FENNEL SALAD

green olive, grilled red onion, asafetida, charred parmesan

YEAL BOLOGNESE AGNELLOTTI

tomato-parmesan ragu, cheese

TUNA TARTARE



pickled grapes, gale, oak, walnuts, sesame seeds, shrimp chips

ENTRÉES

LAMB DOO

roasted loin with whipped potatoes and pomegranate
sweet onion stuffed with ground lamb and apricots

DON ROASTED SEA SCALLOPS

chickpeas, charred asparagus, saffron-dum broths

BRANDED BEEF SHORT RIB

charred herbs, buttered squash purée, roasted walnuts, watercress

MAJORITY BLACK COO

whipped parmesan, baby bok choy, mustard sauce

GRILLED MARKET VEGETABLES

creamed herbs, greens, cilantro chutney

FREE RANGE ORGANIC CHICKEN

pan roasted breast, red wine braised thigh, pearl onions,
whipped yukon gold potatoes, red wine jus

150g ROAST TENDERLOIN OF BEEF FOR TWO



creamed tableside, served with horseradish
and herbaceous sauces and a potato-herb gratin

 hearted tableside

*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions. Please advise your waiter if you have any food allergies or dietary needs. Some of our dishes contain nut products and are not heart allergen free environments.