

150 CENTRAL PARK



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 at the restaurant 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

SHADEHOUSE MENU SERVED SUNDAY THROUGH WEDNESDAY

SIX COURSE TASTING MENU

BOREK FARMS CARROTS

roasted, puréed, pickled, shaved
homemade ricotta, green olives, sunflower seeds and sprouts

POTATO LEEK SOUP

caviar, potato crisp, crème fraîche

BEET AND GOAT CHEESE TORTELLINI

parmesan nage, chives

GRILLED TUNA

braised Borek Farms turnips, Swiss chard purée, potato croquette, red wine reduction

BEEF TWO WAYS

grilled White Oak Pastures tenderloin and Harris Ranch short rib galette
asparagus, Swank Farms cress, jus

BITTERSWEET CHOCOLATE BOURBON TART

cranberry chutney, spiced pecans, salted caramel sauce

ROYAL PAIRING

NICOLAS FEUILLATTE

Champagne, France

DOMAINE WILLIAM FÈVRE, CHARDONNAY CHABLIS, PREMIER CRU

Montmains, Burgundy, France

CHÂTEAU CARBONNIEUX, SAUVIGNON BLANC

Pessac-Léognan, Bordeaux, France

DOMAINE DROUHIN, PINOT NOIR

Willamette Valley, Oregon

YANGARRA, GSM

McLaren Vale, Australia

CHÂTEAU RIEUSSEC, SÉMILLON

Sauternes, Bordeaux, France

HARVEST MENU SERVED THURSDAY THROUGH SATURDAY

SIX COURSE TASTING MENU

BOREK FARMS BEETS

roasted, puréed, pickled, shaved
robiola cheese, pistachio, citrus

BUTTERNUT SQUASH SOUP

crispy chorizo, spiced pumpkin seeds, Swank Farms onion sprouts

HOMEMADE CRABMEAT RAVIOLINI

Swank Farms chiles, mint, breadcrumbs, lemon

PAN ROASTED POMPANO

artichoke purée, roasted porcini, truffle-mushroom vinaigrette, Swank Farms sorrel

SLOW ROASTED AND GRILLED HARRIS RANCH SHORT RIB

romesco sauce, toasted hazelnuts, caramelized cipollini onion, Swank Farms cress

GREEK YOGURT PANNA COTTA

baklava, pomegranate

ROYAL PAIRING

SCHRAMSBERG, BLANC DE BLANCS

North Coast, California

THIERRY ET PASCALE MATROT, CHARDONNAY

Meursault, Burgundy, France

BRÜNDLMAYER, RIESLING, KAMPTALER TERRASSEN

Kamptal, Austria

VIETTI, BARBERA

Asti, Italy

CAYMUS, CABERNET SAUVIGNON

Napa Valley, California

MASSOLINO, MOSCATO D'ASTI

Piedmont, Italy