



NEW YEAR'S EVE AT CENTRAL

Early Bird /Pre-Theater

5 to 7pm

Serving Central's Award Winning Menu
Plus
New Year's Eve a la carte Specials

Smoked Salmon Terrine \$16

leek tartare, tomato water, brioche

Foie Gras Opera Cake \$20

& seared foie gras, praline sauce

Maine Lobster Ravioli \$22

snow peas, lemongrass emulsion

Pennsylvania Filet de Boeuf \$27

potato napoleon, winter black truffles

Chocolate-Amaretto Tower \$11

New Year's Eve Menu

7 to 10:30pm

Five-course Menu \$125

Optional Wine pairing \$75

Kumamoto Oyster

cucumber, granny smith, "baeri Royal" caviar

Smoked Salmon Terrine

leek tartare, tomato water, brioche

Foie Gras Opera Cake

& seared foie gras, praline sauce

Maine Lobster Ravioli

snow peas, lemongrass emulsion

Pennsylvania Filet de Boeuf

potato napoleon, winter black truffles

Chocolate-Amaretto Tower

Petits fours

(Vegetarian options always available)

****VALET PARKING AVAILABLE****