

NEW YEAR'S "CITRONELLE-AT-CENTRAL"

NEW YEARS EVE MENUS

Early Bird /Pre Theater

5 to 6:30 pm

Three-course menu $55

Wine pairing $25

Loup de Mer Ceviche

cauliflower mousseline, crustacean royale, sea urchin

Pierre Gerbais, Reserve, Extra Brut, Champagne, France

Pennsylvania Veal Loin

winter black truffle, truffle mashed potato, vegetable pearls

Jean-Michel Guillon, Gevrey-Chambertin , "Les Crais" Burgundy France, 2010

Chocolate Symphony & Petits fours

Dona Matilde, Colheita Porto, 1990

New Year's Citronelle-at-Central

7 to 11pm

Five-course Menu $125

Wine pairing $75

Loup de Mer Ceviche

cauliflower mousseline, crustacean royale, sea urchin

Pierre Gerbais, Reserve, Extra Brut, Champagne, France

Boudin Blanc

sage jus, celeriac puree, caramelize apples

Domaine De La Terre Rouge , Viognier, Fiddletown, California, 2013

Maine Lobster

sauternes sauce, grapefruit zest, julienne snow peas

Hanzell Vineyards, Sebella, Sonoma County, California 2013

Pennsylvania Veal Loin

winter black truffle, truffle mash, vegetable pearls

Jean-Michel Guillon, Gevrey-Chambertin , "Les Crais" Burgundy France, 2010

Chocolate Symphony

Petits fours

Dona Matilde, Colheita Porto, 1990

VALET PARKING AVAILABLE