

SUMMER RESTAURANT WEEK 2009

July 12-31* | Lunch: \$24.07



LUNCH

appetizers

Chilled Sweet Pea Soup

Jumbo Lump Crabmeat, Horseradish

Crisped Duck Leg Confit Salad

Roasted Georgia Peaches, Leaf Spinach

Grilled Calamari Salad

Hearts of Palm, Preserved Lemon Vinaigrette

main courses

Roasted Sea Bass

Sea Beans, Sun-Dried Tomatoes, Olives, Basil Vinaigrette

Petit Filet Mignon

Potato Galette, Red Wine-Braised Shallot, Grain Mustard Butter

Breast of Chicken

Black Truffle Sauce, Roasted White Corn, Leaf Spinach

desserts

Crème Fraîche Panna Cotta

Purple Plum Compote

Chocolate Tartlette

Lemon Ganache, Cherries, Almond Ice Cream

Executive Chef Franck Deletrain



CAFÉ CENTRO

*Excludes Saturdays and Sundays.



SUMMER RESTAURANT WEEK 2009

July 12-31* | Dinner: \$35.00



DINNER

appetizers

Chilled Sweet Pea Soup

Jumbo Lump Crabmeat, Horseradish

Seared Sea Scallop

Zucchini Blossom Croquette, Foie Gras Sauce

Heirloom Tomatoes

Green Almonds, Pluots, Mint, Banyul's Vinegar

main courses

Roasted Sea Bass

Sea Beans, Sun-Dried Tomatoes, Olives, Basil Vinaigrette

Petit Filet Mignon

Potato Galette, Red Wine-Braised Shallot, Grain Mustard Butter (With Lobster add 5.)

1½ lb. Grilled Lobster

Lemon, Garlic, Butter, Sautéed Spinach

desserts

Crème Fraîche Panna Cotta

Purple Plum Compote

Chocolate Tartlette

Lemon Ganache, Cherries, Almond Ice Cream

Executive Chef Franck Deletrain



CAFÉ CENTRO

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NYC
Restaurant Week
Summer 2009