

CENTO

CONGRATULATIONS GRADUATES!

Chef Edwin Ramirez has put together a celebratory menu for this special occasion, cin cin!
Featured Friday, May 8 and Saturday, May 9.

CIN, CIN!

300 Zardetto 'Private Cuvée' Brut Prosecco [Glera, Chardonnay] NV, Valdobbiadene, Italy

SPUNTINI

Shrimp Bisque & Grilled Cheese

sourdough, hook's cheddar, mozzarella, san marzano tomato

ANTIPASTI

[choice of]

Caprese Salad

mozzarella, heirloom tomato, basil pesto, balsamic glaze

Beef Carpaccio*

arugula, grana padano, dijon aioli, pickled shallot

Grilled Octopus

chili vinaigrette, salsa verde, fingerling potato, castelvetro olive

Sautéed Rapini

peach & apple mostarda, almond

SECONDI

[choice of]

Chicken Parmesan

crestes di gallo, mozzarella, grana padano, vodka sauce

Prime Roast Beef*

mashed potato, roasted local mushroom, beef au jus

Lobster Orecchiette

hook's aged cheddar, ciabatta breadcrumb

Lamb Rack*

cauliflower purée, baby carrot, bergamot demi

Pan-Seared Scallops

beet purée risotto, crème fraîche, fried leek

Potato Boulangère

caramelized onion, trumpet mushroom, shaved truffle

DOLCI

[choice of]

Tiramisu

ladyfinger, zabaglione**, espresso gelato

Vanilla Bean Panna Cotta

strawberry compote, marcona almond

Brownie con Gelato

red wine cherry, bourbon vanilla gelato, pistachio

Sorbet Sundae

dark chocolate sorbet, nut brittle, blueberry compote, cookie

Chef Edwin and his team can accommodate all allergies and dietary restrictions.

*Consuming raw or undercooked eggs and meats increases the risk of food-borne illnesses and will be served only upon customer request. ** Made with raw eggs.

\$125 per person includes four courses and a Prosecco toast. Price does not include additional beverages or tax.

A 20% gratuity will be added for all parties.