

the butcher block at
central kitchen

SAMPLE SPRING MENU

SELECTION OF CURED MEATS & CHEESES

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RAW HALIBUT
asian pear. kohlrabi. lime.

FENNEL & STRAWBERRY
fresh ricotta. pistachio crumb.

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DUCK CASONSEI
beet. burnt orange

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MIXED ROAST OF LAMB
spring vegetables. bagna cauda.
fingerling potatoes. salsa verde.

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MATCHA GREEN TEA CAKE
lime. white chocolate. blood orange.

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SAMPLE SUMMER MENU

SELECTION OF CURED MEATS & CHEESES

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GRILLED LITTLE GEMS
buttermilk. strawberry.

HEIRLOOM TOMATO
avocado. black olive. fresh ricotta.

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PORK AGNOLOTTI
pluot. lime leaf.

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HEN BREAST & CONFIT
fingerling potatoes. salsa verde.
summer squash. sorghum. corn.

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RICOTTA BEIGNETS
raspberry. yellow nectarine. hibiscus.

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SAMPLE AUTUMN MENU

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AUTUMN SQUASH

mushroom escabeche. chili. pepita. kale.

OYSTER MUSHROOM

figs. farro verde. yogurt.

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ALEPPO STROZZAPRETTI

pork ragu. chard. preserved lemon.

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HEN ROULADE

fingerling potatoes. salsa verde.

cabbage. mustard. farro.

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CARROT CAKE

apple. goat cheese frosting.

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SAMPLE WINTER MENU

SELECTION OF CURED MEATS & CHEESES

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MUSHROOMS A LA PLANCHA
lentil. sunchoke. cured yolk.

CARROTS & CITRUS
fresh ricotta. green olive. pistachio.

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KALE TRIANGOLI
celeriac. black trumpet. charred onion.

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MIXED ROAST OF PORK
marinated beets. mustard seed.
fingerling potatoes. salsa verde.

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CHOCOLATE CUSTARD.
coffee ice cream. candied almond.