



DETROIT RESTAURANT WEEK
February 16-25, 2018

CENTRAL

KITCHEN + B A R

660 Woodward Avenue || Suite 4A || Detroit 48226 || 313.963.9000 || \$39
Hours: Mon. - Thur. 5 p.m. - 10 p.m. | Fri. - Sat. 5 p.m. - 12 a.m.

FIRST COURSE:

Bistro Onion Soup

(Finished with Gruyère cheese)

-or-

Shrimp Ceviche

(Prepared with tomato gazpacho, avocado crema and cilantro)

-or-

Bistro Salad

(Prepared with cucumber, carrots, grape tomatoes, red onion, French beans, mixed greens, crispy buttermilk shallots and white balsamic vinaigrette)

-or-

Pickled Beets Salad

(Prepared with Gorgonzola, red onion, pine nuts, watercress, Castelvetrano olives and white balsamic vinaigrette)

SECOND COURSE:

Vegetarian Tacos

(Prepared with blackened, roasted cauliflower, avocado, sweet peppers, crema, chayote slaw, queso cotija)

-or-

Steak Frites

(Creekstone prime filet, served with seasoned fries, braised shallots and red wine jus)

-or-

Sea Scallops

(Served with cannellini bean ragout and pine nut gremolata)

-or-

Braised Short Rib Bolognese

(Prepared with pappardelle and ricotta salata)

THIRD COURSE:

Peanut Butter Semifreddo

(Prepared with Nutella and cookie crumble)

-or-

Housemade Sorbet

(Flavor changes weekly)