central

NEW YEAR'S EVE DINNER

Entree price includes four courses and a complimentary glass of champagne with dinner

FIRST COURSE

(choose one)

Aged Cheddar Pimento Cheese | House Flatbread

Sundried Tomato Hummus | House Flatbread

Beef Tartare
Fresh House Ground Beef, Cinnamon, Grilled Pita, Five Minute Deviled Egg Mousse, Wickles Pickles

Brussels Sprouts
Fried Brussels, Dried Cranberries, Persevered Lemon Vinaigrette

SECOND COURSE

(choose one)

Cauliflower Soup
White Truffle Infused Cauliflower Cream, Crispy Pork Jowl

Roasted Red Pepper Bisque
Fire Roasted Red Peppers, Gouda Mornay, Chili Rubbed Sliced Beef

Steakhouse Wedge
Iceberg Wedge, Bacon, Candied Pecans, Grapefruit, House Made Blue Cheese Dressing

Beet Salad
Balsamic Roasted Beets, Toasted Pumpkin Seeds, Pesto Oil, Watercress

THIRD COURSE

(choose one)

Option 1: $59

Duck-N-Dumplings
Roasted Duck, Herbed Gnocchi, Ricotta, Corn, Parma Jus

Vegetable "Pop Tart"
Puff Pastry, Charred Eggplant Caponata, Vizcaina Sauce, Garlic Basil Local Tomato

Bricked Chicken
Roasted Bone-In Chicken Breast, Spiced Carrot, Amarena Cherries, Chateau Potatoes

Option 2: $79

Boneless Short Rib
30-Hr Sous Vide Short Rib, Duchesse Potatoes, Roasted Vegetables, Bordelaise

Gulf Catch
Olive Oil Poached Fresh Catch, Romesco Sauce, Cherry Tomatoes, Sea Salt Fingerlings, Spinach

Beef Rossini
Beef Tournedos, Mushroom Duxelle, Seared Foie Gras, Whipped Sweet Potatoes, Demi

Option 3: $99

Lamb Chops
Half Rack Of Lamb, Crispy Potato Mille Feuille, Spiced Apple Butter, Mint Persillade Sauce

Kobe Strip
6oz Strip, Parsnip Crema, Red Pepper Agrodolce, Black Garlic, Poached Asparagus, Crispy Onions

CHEF'S SELECTION OF DELECTABLE DESSERTS.

RESERVATIONS:
334-517-1155
WWW.CENTRAL129COOSA.COM
INFO@CENTRAL129COOSA.COM
RESERVATIONS BEGIN AT 5:30PM