



HAPPY MOTHERS DAY
2017
BRUNCH & LUNCH

FIRST COURSE

French Beignets & Butter Croissant

MAIN COURSE

- Sautéed Aidell's Chicken-Apple Sausage-** Spinach, Shallots, Wild Mushrooms & Scramble Eggs
Blackened Chicken Omelet- Roasted Bell Pepper, Caramelized Onion & Avocado Mousse
Scrambled Eggs- Apple Wood Smoked Bacon, Vermont Cheddar Cheese, Scallions & Grits
Cinnamon French Toast- Vanilla Bean Cream Fraiche & Fresh Mix Berries
(All Omelets comes with Hash Brown & Fruit)
- Grilled Salmon Salad-** Organic Greens, Fingerling Potato, Asparagus, Red Onion & Basil Oil
Lobster Salad- Wild Arugula, Cucumber, Grapefruit, Watermelon Radish & Meyer Lemon Vinaigrette
Sesame Crusted Seared Ahi Tuna - Arugula-Green Beans-Cherry Tomato Salad, Avocado & Lemon Vinaigrette
- Pomegranate Glazed Two Grilled Lamb Chops -** Potato Cake, Arugula & Goat Cheese
Linguini Pasta - Lobster Meat, Bay Scallops, Green Peas, Yellow Squash Strings & Lobster Sauce
Duck Ragout- Shell Pasta, Tomato Concasse, Gremolata, Mire-Poix, Veal Demi-Glaze & Pan Jus
Wood Oven Roasted Prime Rib- Horseradish Potato, Grilled Asparagus & Demi Glaze
Swiss Chard-Bell pepper Ravioli- Spinach, Diced Tomato, Oregano, Asiago Cheese & White Wine Sauce

DESSERT

- Hazelnut Tartuffe & Chocolate Strawberries
Toffee Bread Pudding with Vanilla Ice Cream
Red Currant Cheesecake with Sponge Cake, Creamy Mascarpone & Ricotta Cheese

\$34PER PERSON

Chef George Garcia www.centralparkbistro.com 181E 4th Ave., San Mateo Ca. 94401
Ph# (650) 558 8401 Fax# (650) 558 8637