



MENU

March 3, 2017

OYSTERS

CHILLED ON THE HALF SHELL 2.75 pc./ 30. Doz.

SMALL PLATES

WARM CASTELVETRANO OLIVES, SICILY 6.
FARINATA CHICKPEA PANCAKE, ONIONS, HERBS 6.5
SPICY CRAWFISH BEIGNETS 8.5
REMOULADE SAUCE
CRISPY FARM BOUDIN BALLS AIOLI 8.5
BACON WRAPPED DATES BLUE CHEESE 8.5
WAGYU BEEF SKEWERS CHIMICHURRI, CURTIDO 8.5

STARTERS

CANALOO – CARIBBEAN CRAB SOUP 11.5.
SPINACH, PUMPKIN, COCONUT MILK
OCEAN TROUT CRUDO LEMON OIL 12.
JALAPENO GUACAMOLE, FLEUR DE SEL
GRILLED ROMANESCO BROCCOLI 11.5
MISO – PINENUT DRESSING, KATSUOBUSHI
SPICY LAMB CABBAGE ROLLS 14.5
PRESERVED LEMON
HAND PICKED LOCAL DUNGENESS CRAB 17.5
SOFT CORN POLENTA, ROASTED FENNEL, GARLIC
WOOD FIRED STUFFED ARTICHOKE 14.5
MUSHROOMS, PINENUTS, FETA, SKORDALIA
FARM PORK PATE MUSTARDS AND PICKLES 11.5

SALADS

RED BEET TZATZIKI SALAD GREEK YOGURT 11.5
SESAME CRACKER BREAD, BLACK OLIVES, ARUGULA
WINTER CITRUS SALAD BARREL AGED FETA 12.5
RED ONION, SPICY GREENS, GREEN OLIVES
SWEET GEMS LETTUCE, SMOKED BACON, 13.5
EGGS, POINT REYES BLUE CHEESE

CHEFS TASTING MENU

3 COURSES 48.
4 COURSES 55.
5 COURSES – CHEFS CHOICE 65.

PIZZA & PASTA

HANDMADE PAPARDELLE 21.5
PORK BOLOGNESE, PORT SOAKED FIGS, PECORINO
PIZZA ROSSO – FRESH ROCK SHRIMP 18.5
SMOKED SAUSAGE,, OLIVES, JALAPENO, ARUGULA
PIZZA BIANCO – WILD MUSHROOMS, BROCCOLI 17.5
GARLIC, FONTINA CHEESE, WHITE TRUFFLE OIL

WOOD GRILL

HOOK AND LINE WILD AHI TUNA 29.
SICILIAN OLIVE SALAD, BROCCOLI RABE, CHICK PEAS
MARY'S CHICKEN BREAST 24.5
GOATS CHEESE, CIPPOLINI ONIONS, SOFT POLENTA
FARM ITALIAN SAUSAGE PEPPERONATA 21.5
BAKED CHEESE POLENTA, GREMOLATA
WAGYU BEEF SIRLOIN STEAK – KENNEBEC FRIES 33.
COTIJA CHEESE, CHARRED GREEN ONION SALSA,
LOCAL ANGUS BEEF BURGER 18.
HOUSE POTATO BUN, GRUYERE CHEESE, AVOCADO

SAUTE AND STEW

BN RANCH LAMB NECK POMEGRANATE SIROP 26.
SPICED CAULIFLOWER, CELERY ROOT PUREE
SEARED SEA SCALLOPS CHILI AIOLI, 29.
CRISPY RISOTTO CAKE, SAUCE VERT
BEEF SHORT RIBS - RED WINE, 29.
HASSELBACK POTATO GRATIN, HORSERADISH

DESSERT

BUTTERSCOTCH PUDDING 8.
SHAKER MEYER LEMON PIE 8.5
STICKY CRANBERRY - GINGERBREAD 8.
MAPLE CREAM FRAICHE
ALMOND MACAROONS 7.
ESPRESSO BUTTERCREAM
WARM BITTERSWEET CHOCOLATE TARTLET 8.5

We accept AMEX, Visa, MasterCard and local checks / 18% gratuity will be added to parties of 6 or more

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Central Market

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Petaluma CA 94952

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www.centralmarketpetaluma.com