

Dinner

For the Table

Gougères (cheese puffs)	\$8
Country pate	\$8
Faux gras	\$8
Bacon & onion tart	\$12
'La Quercia' prosciutto plate	\$16
Charcuterie tower (per person, minimum two)	\$16
Charcuterie plate	\$24

Burgers

served with confit tomato & potato tuile
choice of French fries or salad

Chicken, caramelized onions, curry aioli	\$16
Beef, garlic aioli	\$17
add cheese or bacon \$1	
Tuna, ginger aioli	\$20
Lamb, jalapeno aioli	\$20
Lobster, ginger aioli	\$30

Appetizers & Salads

Deviled eggs, boquerones	\$7
French onion soup	\$10
Iceberg & blue cheese salad	\$10
Asian tuna carpaccio	\$14
Chopped salad	\$14
Goat cheese Caesar salad	\$14
Salad frisée, lardons, poached egg	\$14
New England clam chowder	\$14
Tartare of filet mignon, French fries	\$14
Mushroom pearl pasta risotto	\$15
Roasted beets, arugula & warm goat cheese	\$16
Crabcake, leek tartare	\$17
Burrata mozzarella, confit tomato	\$17

Main Courses

Mussels, white wine, garlic	\$19
Fish & chips	\$19
Roasted chicken, fingerling potatoes	\$22
Salmon, black bean sauce, summer vegetables	\$23
Fried chicken, garlic mashed potatoes	\$23
Meatloaf, green beans, mushroom sauce	\$24
Hangar steak au poivre, onion carbonara	\$27
Tartare of filet mignon, French fries	\$27
Lamb shank, creamy polenta	\$28
Short rib, pappardelle, syrah sauce	\$28
Loup de mer (sea bass), mushrooms	\$34
Ribeye, fresh horseradish	\$34

Sides

Creamed spinach	\$8	French fries	\$8
Creamy polenta	\$8	Macaroni & cheese	\$8
Brussels sprouts, bacon	\$8	Green beans	\$8
Garlic mashed potatoes	\$8	Mixed green salad	\$6

A gratuity of 20% may be added to parties of six or more.

Dessert

Ice cream or sorbet*	\$6
Cheesecake*	\$8
Chocolate lava cake*	\$8
Napoleon	\$8
Chocolate mousse*	\$8
Crème brulee	\$8
Carrot cake*	\$8
Chocolate bar*	\$9
Lemon meringue tart	\$10
Banana split*	\$12
Celebration cake*	\$15

*dish may contain nuts; please ask your server for assistance with accommodating any allergies

Beverage List

Mineral Water	
Acqua Panna (still)	\$7
San Pellegrino (sparkling)	\$7
Non-Alcoholic	
Iced Tea	\$3
Lemonade	\$3
Soda	\$3
Coca-cola, Diet Coke, Sprite, Ginger Ale, Barq's Root Beer	
Hot Beverages	
Espresso	\$4
Double espresso	\$7
Cappuccino or Latte	\$6
La Colombe coffee	\$3
Mighty Leaf tea	\$3
English Breakfast, Earl Grey, Darjeeling, Green Tea Passion Oolong, Jasmine, Chamomile Citron*, Earl Grey*, Rooibos*	
*decaffeinated	

Dinner

Central Michel Richard—Washington, D.C.

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