



C E N T R O
M E N U G L O S S A R Y
F A L L 2 0 2 4

BEER CHEESE SAUCE- aged cheddar cheese sauce that is infused with seasonal Samuel Adams beer

BOURSIN CHEESE COMPOUND BUTTER- Boursin cheese is a French soft cheese that made with cow's milk, garlic, and fresh herbs. Mix this with soft unsalted butter to create a compound butter

CELERY ROOT PUREE- a root vegetable from the celery plant that is slow cooked in cream and lightly seasoned before pureed

CHIOGGA BEETS- an Italian heirloom variety of beet that taste like a regular beets. It is known for the distinctive red and white striped interior

CURRY MISO BROTH- miso is a fermented soybean paste. Mixed with curry powder and coconut milk to enhance the flavor

FUJI APPLES- fire roasted apple from Japan that taste like a red delicious apples

LOUIE DRESSING- made with mayo, ketchup, herbs, Worcester, lemon juice, capers, horseradish, and sweet pickle relish

PAPILLOTE- a French cooking method that involves cooking food in folded parchment paper and baking in the oven

PEA TENDRILS- leaves and stems from pea plants that taste sweet and earthy

PORT CREAM SAUCE- a cream based sauce that is deglazed with port wine

RAMEN NOODLE- a Chinese style noodle that contains wheat and egg

RIBEYE HEART- a special cut from the ribeye that eliminates the fat that ribeye is known for and makes it a leaner cut of meat

SUNDRIED TOMATO PANCETTA- crispy pieces of sundried tomato

TEMPURA BRUSSEL SPROUTS- baby Brussel sprouts tempura battered with cornstarch and water and deep fried

WAGYU BEEF- Japanese meat that is special because of the even marbling of fat throughout the meat. This creates tenderness because the fat melts into the meat while it's cooking