The Butcher Block at central kitchen

maximum seated capacity
16 guests

maximum standing reception capacity
25 guests

required food & beverage minimum
sunday - tuesday $1000
wednesday – saturday & any day in December $1250

menu pricing
seated dinner $115 per person
standing reception options starting at $45 per person

menu additions
cheese & charcuterie boards $15
wine pairings $65
fresh pasta to take home $10
snacks from our larder
halibut crudo
country pork pâté
fry bread & burrata

... 

tomato & stone fruit
manchego custard, tomato water vinaigrette, basil

little gems
white bean hummus, olive & pepper relish, snap pea, bread crumb

... 

jimmy nardello lumache
roasted corn, shishito, tomato fondue, basil

mushroom tortelloni
maitake, pickled beech mushroom, basil

... 

roasted pork shoulder
stone fruit, spring onion

whipped potato
smoked butter, chicken crackling, chive

... 

chocolate custard
candied almond, chocolate crumble, coffee ice cream
standing reception options

$45 per person – light snacks

cheese & charcuterie boards
cheese & charcuterie boards including three meats, three cheeses, seasonal garnishes, honey & nuts. All boards are served with grilled josey baker sourdough & house made lavash.

selection of three bites

based on seasonality – examples include:

- salmon rillette toast
- crispy pork croquettes
- deviled eggs with trout roe

$68 per person – hors d’oeuvres

this option includes all items listed above along with:

two items from our larder

based on seasonality – examples include:

- halibut crudo
- country pork pâté

two vegetable dishes

based on seasonality – examples include:

- beet & citrus salad
- little gems salad

sample menu