

MMXXII

AMERICANA KITCHEN

CORAL GABLES, FLORIDA

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Taste the Gables: Lunch Menu

CHOICE OF STARTER

MOZZARITA STRACCIATELLA

Shaved Asparagus, Lemon Zest, Local Honey, Cracked Pepper, Petite Herbs, Roasted Pine Nuts

OR

WATERMELON & TOMATO SALAD

Heirloom Tomatoes, Watermelon, Feta, Fresh Herbs, Lemon Vinaigrette

OR

MOJO PORK ROLL

Slow Cooked Pork Shoulder, Pickled Onion, Cilantro Aioli, Crispy Pork Rinds

CHOICE OF ENTRÉE

THREE CHEESE SACCHETTI PASTA

Basil Pesto, Lemon, Asparagus, Padano Breadcrumbs

OR

PAN SEARED BRANZINO

Slow-Cooked Tomato Orzo, Summer Squash, Zucchini Flowers, Shaved Fennel, Lemon

OR

CHURRASCO STEAK FRITES +\$12

8oz Churrasco, Spiced Hand-Cut French Fries, Herb Butter, Garlic Aioli, Charred Scallions

CHOICE OF DESSERT

PEACHES & CREAM

Poached Donut Peach, Brown Butter Biscoff Crumble, Chantilly, Fresh Herbs

OR

GUAVA CHEESECAKE

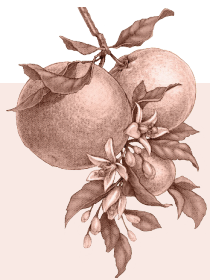
Guava Cheesecake, Basil, Citrus Muesli

\$35 PER PERSON (PLUS TAX & GRATUITY)

For your convenience, an 18% service charge is added to all checks. 100% of this charge is distributed to the team members.

**Consuming undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.
Please inform us of any dietary restrictions, so we may do our best to accomodate your needs.*

THREE-COURSE MENU AVAILABLE DURING THE MONTH OF JULY • MONDAY – SATURDAY ONLY



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AMERICANA KITCHEN

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Taste the Gables: Dinner Menu

CHOICE OF STARTER

MOZZARITA STRACCIATELLA

Shaved Asparagus, Lemon Zest, Local Honey, Cracked Pepper, Petite Herbs, Roasted Pine Nuts

OR

WATERMELON & TOMATO SALAD

Heirloom Tomatoes, Watermelon, Feta, Fresh Herbs, Lemon Vinaigrette

OR

BLUEFIN TUNA TARTARE

Avocado, Chives, Citrus Crème Fraiche, Cilantro, Sweet Soy Sauce

CHOICE OF ENTRÉE

ROASTED FAROE ISLAND SALMON

Braised Fennel, Carrot Textures, Quinoa Herb Tabbouleh, Orange Glaze

OR

SEAFOOD RICE

Octopus, Paprika Marinated Shrimp, Chorizo, Squid Ink, Olive Tapenade

OR

GRILLED LEMON BRINED CHICKEN BREAST

Roasted Corn, Yellow Squash, Chicken Jus, Rosemary-Scented Crispy Potatoes

OR

GRILLED NEW YORK STRIP +\$15

Charred Broccoli, Asparagus, Peppercorn Jus, Fingerling Potatoes

CHOICE OF DESSERT

PEACHES & CREAM

Poached Donut Peach, Brown Butter Biscoff Crumble, Chantilly, Fresh Herbs

OR

GUAVA CHEESECAKE

Guava Cheesecake, Basil, Citrus Muesli

\$65 PER PERSON (PLUS TAX & GRATUITY)

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