



TASTE THE GABLES

Appetizer

New Orleans Chicken Tostones

Five small crispy plantains topped with slow-cooked shredded chicken marinated in a house-made tomato-based sofrito sauce with tiny pieces of European chorizo sausage. Served with a house cilantro herb side sauce.

Entree

Choice of:

Jazzy Chicken Francese

*Tenderly-breaded organic chicken breast with light vegetable butter, hint of lemon, capers, and a creamy French Chardonnay wine & herb sauce.**

Miles Davis Style Salmon

*Fresh wild Salmon, vegetable-buttermilk marinated, topped with a cheese blend melt, and a lovely creamy mushroom New Orlean sauce.**

**With choose of side*

Dessert

Choice of:

Vice City Tres Leches

A moist cake made with three kinds of milk, topped with House-Made French cream and a cherry on top

Paris Pavlova

A delicious combination of creamy french meringue base, caramel sauce like "duice de leche", and thinly sliced strawberries on top. Gluten Free.

Caribbean Passion Fruit cheesecake

A smooth and rich cheesecake featuring tresh passion fruit pulp on top and a house-made graham cracker crust on bottom.

Drink

Glass of red or White House wine