



TASTE THE GABLES MENU

APPETIZER

LACINATO KALE SALAD

CRISPY SHALLOTS, GINGER DRESSING, CUCUMBER, GREEN ONION & HERBS

CAULIFLOWER 'ELOTE'

LIME CREMA, COTIJA CHEESE, CRISPY CORN & CILANTRO

YELLOWFIN TUNA CRUDO

PASSIONFRUIT, CORTO OLIVE OIL, CORN CRIOLLA & LIME

AMERICAN CAVIAR SERVICE (+\$19 ADD ON)

SALT AND VINEGAR TATER TOTS & EVERYTHING SOUR CREAM

MAIN

PASTA CARBONARA

APPLEWOOD SMOKED BACON, EGG YOLK, BLACK TRUFFLE & BREADCRUMBS

CARAMELIZED SEABASS

MANGO-MISO, JALAPENO CREAMED CORN & BLACK LIME TAJIN

GRILLED BEEF SHORT RIBS

BUTTERMILK-BRUSSELS SLAW, SMOKEY BORDELAISE SAUCE
& BUTTERNUT SQUASH

DESSERT

DIRT CUP

CHOCOLATE COOKIE CRUMB, HAZELNUT, SALTED CARAMEL & VANILLA ICE CREAM

FUNFETTI TRES LECHES

CAKE BATTER WHIPPED CREAM, CONDENSED MILK & RAINBOW SPRINKLES

\$60++ per person
Three-course prix-fixe dinner



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CHEF RECOMMENDED WINE PAIRINGS

J de Villebois Touraine Sauvignon Blanc 2023

Turnbull Cabernet Sauvignon 2023

Chateau Rieussec Sauternes 2022