



## TASTE THE GABLES

### LUNCH \$35 PER PERSON

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#### FIRST COURSE

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Choice of One

##### Caesar Salad

Baby gem lettuce, shaved Brussel sprouts,  
parmesan cheese, croutons, crispy shallots



##### Chicken Wings

Mamey Hot Sauce, Blue Cheese, Crudites

##### House Salad

Lemon Vinaigrette, Crisp Lettuce, Onions, Cucumber

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#### SECOND COURSE

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Choice of One

##### Pimento Mac & Cheese

Pimento de la vera, Mornay Sauce

##### Grilled Chicken Breast

Sautéed Vegetables



##### Mamey Shrimp Fried Rice

Tamari, Toasted Sesame Oil, Sautéed  
Vegetables, Grilled Pineapple

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#### DESSERT

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Choice of One

##### Warm Chocolate Brownies

Vanilla Ice Cream Chocolate Soil,  
Salted Caramel Sauce

##### Ice Cream or Sorbet by the Scoop

Choice of Vanilla, Cherry Sorbet, Brown Sugar

**CHEF DE CUISINE CHRISTIAN PASCO**

\* consuming raw or undercooked meat, poultry, seafood, shellfish, and eggs may increase your risk of food borne illnesses. Please inform us of any dietary restrictions, so we may do our best to accommodate your needs.



## TASTE THE GABLES

### DINNER \$55 PER PERSON

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#### FIRST COURSE

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Choice of One

Watermelon Salad  
White balsamic Vinaigrette, Mint, Maldon Salt

Pork Belly Taco  
Toasted Tortillas, Miso Barbeque, Pineapple Salsa,  
Cilantro Aioli



House Salad  
Lemon Vinaigrette, Crisp Lettuce, Onions, Cucumber

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#### SECOND COURSE

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Choice of One

Penne Pasta  
Homemade Spicy Marinara, Parmesan Cheese

Lomo Saltado  
Crispy French Fries, Steamed White Rice

Grilled Salmon  
Sautéed Vegetables



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#### DESSERT

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Choice of One

Tres Leches  
Sponge Cake, Torched Swiss Meringue

Ice Cream or Sorbet by the Scoop  
Choice of Vanilla, Cherry Sorbet, Brown Sugar

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