



# Taste of Gables

## Lunch Menu

### **First Course**

*Choice of 1*

#### **Crispy Artichokes**

*coriander dipping sauce*

#### **Yellowfin Tuna Tartare**

*asian pear, white soy & yuzu ponzu, togarashi*

#### **Heirloom Tomato Panzanella**

*focaccia croutons, papaya, persian cucumber, stracciatella, basil, olive oil, sherry vinegar*

### **Main Course**

*Choice of 1*

#### **Pan Roasted Salmon**

*gigante beans, preserved lemon, piquillo peppers*

#### **Crispy Fish & Chips**

*fresh caught white fish, house cut fries, tartare sauce*

#### **Charred Corn Cavatelli**

*queso fresco, smoky corn puree*

#### **Churrasco Steak +12**

*frites, piquillo peppers, chimichurri & peppercorn sauce*

### **Dessert**

*Choice of 1*

#### **Michy's Bread Pudding**

*chocolate, cognac soaked raisin*

#### **Tropical Panna Cotta**

*passionfruit gel, honey whipped cream, fresh fruits*

**35 per person**



# Taste of Gables

## Dinner Menu

### **First Course**

*Choice of 1*

#### **Corn & Crab Arancini**

*sweet corn risotto, chilled lump crab salad, saffron aioli*

#### **Wagyu Steak Tartare**

*summer truffle, cured egg yolk, bernaise aioli, crostini*

#### **Heirloom Tomato Panzanella**

*focaccia croutons, papaya, persian cucumber, stracciatella, basil, olive oil, sherry vinegar*

### **Main Course**

*Choice of 1*

#### **½ Roasted Chicken**

*harissa, lemon labneh, raisin chutney*

#### **Jerk Spiced Swordfish**

*plantain puree, maduros, charred pineapple pico*

#### **Charred Corn Cavatelli**

*queso fresco, smoky corn puree*

#### **Pan Roasted Salmon**

*gigante beans, preserved lemon, piquillo peppers*

#### **Churrasco Steak +14**

*piquillo peppers, chimichurri & peppercorn sauce*

### **Dessert**

*Choice of 1*

#### **Michy's Bread Pudding**

*chocolate, cognac soaked raisin*

#### **Tropical Panna Cotta**

*passionfruit gel, honey whipped cream, fresh fruits*

#### **Basque Cheesecake Brulee**

*raspberry puree, graham cracker crumb*

**65 per person**

