

TASTE OF THE GABLES LUNCH 2026

appetizer

GREEK-ISH SALAD

tomatoes, cucumbers, ripped pita, pomegranate molasses

CRISPY ARTICHOKEs

coriander dipping

TUNA CRUDO

Tamari, lemon zest and juice, chives, slaw

main

HARISSA ROASTED CHICKEN

golden raisin chutney, lemoni labneh

VEGETABLE PAELLA

Vegetable demi glace, braised seasonal vegetables

OLIVE OIL POACHED SALMON

dessert

CHOCOLATE TORTE

crème anglaise, raspberries

MICHY'S BREAD PUDDING

CRÈME FRAICHE PANNA COTTA

\$35

TASTE OF THE GABLES DINNER 2026

appetizer

GREEK-ISH SALAD

tomatoes, cucumbers, ripped pita, pomegranate molasses

CRISPY ARTICHOKEs

coriander dipping

TUNA CRUDO

Tamari, lemon zest and juice, chives, slaw

BEEF CARPACCIO

truffle aioli, parmesan crisps

mains

VEGETABLE PAELLA

vegetable demi glace, braised seasonal vegetables

CONFIT DUCK LEG

confit leg, oranges, candied orange, zest, duck aju

OLIVE OIL POACHED SALMON

STEAK AU POIVRE

dessert

CHOCOLATE TORTE

crème anglaise, raspberries

MICHY'S BREAD PUDDING

chocolate, cognac soaked raisins

CRÈME FRAICHE PANNA COTTA

basil syrup, amarena cherries

\$65