



Taste the Gables \$30 / PER PERSON

*Liquid Lunch *Choose any wine by-the-glass, get an 8oz big pour*

Starters

choice of

French Onion Soup

caramelized onions, short rib au jus, mozzarella

Roasted Artichoke Dip

artichokes, garlic, cream

Wagyu Meatballs

mishima reserve wagyu, tomato, pecorino

Dessert

Tres Leches Tiramisu

Mascarpone, espresso, rum, cacao

Seasonal Bread Pudding

chefs choice



Substitutions +10

Catch of the Day

chefs choice

Duck Soccarat

short rib caldo, bomba rice, garlic aioli

Skirt Steak

chimichurri, parmesan fingerling potatoes

Mains

choice of

Short Rib Mafaldine

48 hour short rib, tarragon, beech mushrooms, au jus

Chicken Roulade

bacon, gouda, piquillo pepper, lemon

Coconut Fish Sandwich

brioche bun, honey mustard slaw



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

20% gratuity will be applied to parties of 6 or more.

TASTE THE GABLES

Three Courses 60 PP

Appetizers

choice of

Pan Seared Scallops

Potato Fondant, Sauce Créole

Venison Carpaccio

Heirloom Greens, Paprika aioli,

Roquefort

Zucchini Roulade

Prociutto, Gruyere, Port wine-cherry reduction

Main Course

choice of

African Tiger Prawn

Saffron risotto, Allepo emulsion

Skirt a la Fiorentina

Herbed gremolata, sauteed spinach

Caribbean Swordfish

Cajun, Mango-arugula salad, cilantro rice

Dessert

choice of

Valrhona Chocolate

Mousse

Pistachio Ganache, Madeira

Tres Leches Tiramisu

Mascarpone, Espresso, rum, cacao

MOMMA LOVES ROSES

Enjoy some of the best roses from around the world.

Laurent Perrier Rose Champagne \$25

Billecart Salmon Rose Champagne \$25

10% off any Rose champagne bottle

