



## 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,

DacgVidf

**LgUZI` ` [ Dag`SWW**

BchUgffal 9cbkMMBad i [` VZ

UZMk dWgUfa`

## Main Course

choice of

**3X[US` F[YWBdSi`**

ESXh` dcaffal 3`Wa W g^e[a`

**Skirt S`S 8[adWf[` S**

: WlW YdW a`SfSl eSgfWW db[` SUZ

**5SqTTW` Ei adVXeZ**

5S'g` l ? S` YaZdgYgYS eS`SVl U'S` fch  
dUW

## Dessert

choice of

**Valchona Chocolate**

**? ageeW**

B[eSUZ[a 9S` SUZW? SWkS

**FdM>WZWf[dS\_ [eg**

MascarponeI 7cdMcal dg\_ l USLSa

**T** **THEME:**  
**? A? ? 3 >AH7E DAE7E**

Enjoy ea\_ VaxFZWf dWxh\_ Scag` VfZW adVz  
>SgdWf BWdW DaeW5ZS\_ bSY W S'  
4[`VScf ES^\_ a` DaeW5ZS\_ bSY W S'  
#'' aXS` kDaeWZS\_ bSY Wtaff`W

