

Taste the Gables
DINNER - \$60 per person

APPETIZER

BEEFSTEAK TOMATO SALAD

stilton cheese, basil, balsamico di Modena, charred red onion vinaigrette

YELLOWFIN TUNA CRUDO

Heirloom Tomatoes, Sicilian Capers, Castelvetrano Olives, Tonnato Sauce

CLAMS ALLA GRIGLIA

pancetta, peppers, parsley

STEAK TARTARE

parmigiano crema, sunny side up quail egg

FROM THE GRILL

choose sauce

SEASONAL BINCHOATAN ROASTED VEGETABLE

CANARY ISLAND BRANZINO

FLORIDA YELLOWTAIL SNAPPER

AKAUSHI AMERICAN WAGYU DENVER STEAK AMI

DESSERT

COPPETTA

CARAMEL BUDINO

BASQUE CHEESECAKE

Taste the Gables
LUNCH - \$35 per person

APPETIZER

COBIA CEVICHE
Leche de Tigre, Habanero, Crispy Chickpeas

PEACH GAZPACHO
Cucumber, Red Pepper, Pane Carasau Crouton

BABY KALE SALAD
Grated Egg, Parmigiano Reggiano, Black Pepper
Lemon Pane Fritto

ENTREE

WHOLE WHEAT RIGATONI BOLOGNESE
Classic Ragu, Parmigiano Reggiano

PAN ROASTED BRANZINO
Orzo, Olives, Preserved Lemon, Capers

ROASTED AIRLINE CHICKEN
Arugula, Piave Vecchio, Citrus Vinaigrette

DESSERT

COPPETTA OF SORBETTO & GELATO
(2 Scoops) (choose up to 2 flavors)
Chocolate, Fior Di Latte, Pistachio or Mango

COCONUT PANNA COTTA
Lime, Toasted Coconut