



l'artisansane

# Taste of THE GABLES

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\$45

## APPETIZERS

1/2 FLATBREADS | MARGHERITA | BUFFALO  
BALTIMORE STYLE CRABLESSS  
FRENCH LENTILS SOUP | CUP (GF)

## ENTRÉE

AGNOLOTTI | ALMOND RICOTTA & ARTICHOKEs | SAGE BROWN BUTTER  
FRESH PASTA MADE IN-HOUSE FILLED WITH ALMOND RICOTTA & ARTICHOKEs  
BATHED IN A BROWN BUTTER & SAGE SAUCE WITH WALNUTS AND LEMON

CAULIFLOWER MILANESE | ROMESCO | ARUGULA & SHAVED FENNEL SALAD  
CRISPY CAULIFLOWER "STEAK" SERVED OVER ROMESCO SAUCE AND TOPPED WITH  
A REFRESHING ARUGULA-FENNEL SALAD

CHICKPEAS & POTATO CURRY | CILANTRO BROWN RICE | CRISPY PAPADUM (GF)  
HEARTY CHICKPEAS & POTATOES CURRY SERVED WITH LEMON BROWN RICE AND  
FRESH CILANTRO WITH A SIDE OF CRISPY PAPADUM

## MINI DESSERTS

BLUEBERRY TART | LEMON MERINGUE TART | MISS DIOR | BROWNIE (ALL GF)

### ALLERGEN STATEMENT

Our menu extensively features various NUTS. If you have a nut allergy, please inform our staff so we can discuss options to accommodate your needs safely.