



Taste of Gables

Lunch Menu

First Course

Choice of 1

Crispy Artichokes

coriander dipping sauce

Yellowfin Tuna Tartare

asian pear, white soy & yuzu ponzu, togarashi

Heirloom Tomato Panzanella

focaccia croutons, papaya, persian cucumber, stracciatella, basil, olive oil, sherry vinegar

Main Course

Choice of 1

Pan Roasted Salmon

gigante beans, preserved lemon, piquillo peppers

Crispy Fish & Chips

fresh caught white fish, house cut fries, tartare sauce

Charred Corn Cavatelli

queso fresco, smoky corn puree

Churrasco Steak +12

frites, piquillo peppers, chimichurri & peppercorn sauce

Dessert

Choice of 1

Michy's Bread Pudding

chocolate, cognac soaked raisin

Tropical Panna Cotta

passionfruit gel, honey whipped cream, fresh fruits

35 per person



Taste of Gables

Dinner Menu

First Course

Choice of 1

Corn & Crab Arancini

sweet corn risotto, chilled lump crab salad, saffron aioli

Wagyu Steak Tartare

summer truffle, cured egg yolk, bernaise aioli, crostini

Heirloom Tomato Panzanella

focaccia croutons, papaya, persian cucumber, stracciatella, basil, olive oil, sherry vinegar

Main Course

Choice of 1

½ Roasted Chicken

harissa, lemon labneh, raisin chutney

Jerk Spiced Swordfish

plantain puree, maduros, charred pineapple pico

Charred Corn Cavatelli

queso fresco, smoky corn puree

Pan Roasted Salmon

gigante beans, preserved lemon, piquillo peppers

Churrasco Steak +14

piquillo peppers, chimichurri & peppercorn sauce

Dessert

Choice of 1

Michy's Bread Pudding

chocolate, cognac soaked raisin

Tropical Panna Cotta

passionfruit gel, honey whipped cream, fresh fruits

Basque Cheesecake Brulee

raspberry puree, graham cracker crumb

65 per person