



# GABRIEL

KREUTHER

## *PRE-THEATRE MENU*

### APPETIZER

#### **Cured American Red Snapper\***

green apple • seaweeds • meyer lemon custard

#### **Sturgeon & Sauerkraut Tart**

american caviar mousseline • applewood smoke

#### **Anson Mills' Spelt Risotto**

confit yolk • chanterelles • pumpkin seed crumble

#### **Smoked Eel Velouté**

seven grain tuile • saffron tapioca • black truffle coulis

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**BLACK PÉRIGORD TRUFFLES** • *Tuber Melanosporum*  
*supplement 85*

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### ENTRÉE

#### **Baked Hawaiian Mero**

fennel seed-coriander broth • green tomato marmalade

#### **Green-Walk Hatchery Trout**

bouchot mussels • celery root • sauce matelote

#### **Berkshire Pork Tenderloin**

berawecka brown butter • sage • castle valley mill's polenta

#### **Pennsylvania Squab "en Cassoulet"**

kohlrabi choucroute • coco beans • housemade duck sausage

### DESSERT

#### **Ambrosial • Mango Almond**

sablé breton • lime-vanilla sorbet • mango con chile gelée

#### **Decadent • Chocolate Caramel**

mixed media crumble • chocolate mousse • caramel ice cream

*Three Course Prix Fixe • 115*

*orders must be placed before 6:30 pm, and requires full participation of the table*

*\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*