

Gabby Gourmet Menu

Amuse-

Lobster agnolotti, butternut squash puree, lardon

First choice of

Grilled Squash Salad, rosemary maple vin., blue cheese, candied walnuts, quinoa, dried cranberries.

Or

Roasted heirloom carrot salad, Dill crema, pine nuts, rebel farm arugula, crispy artichokes, cum vin.

Second course

Lamb meatballs, squash marinara, herb ricotta, basil pesto

Or

Spanish octopus, romesco, snaps peas, confit potatoes, charred lemon aioli.

Third Course

Chicken Roulade, boudin sausage, creamy grits, patty pans and mustard demi

Or

Buttermilk sous vide pork tenderloin, dirty rice, mole, cilantro, peanuts, crispy sweet potato.

Fourth Course

Smoked beets, dulce de leche, granola, yogurt

Or

Lemmon Panna Cotta, orange m armalade, rosemary crumble.