

TASTE THE GABLES

BRUNCH — \$30 per person

STARTERS

CRISPY BACON GUACAMOLE | pico de gallo, corn, pickled onion

MINI CROISSANT | smoked salmon, capers, crème fraîche

SHRIMP AGUACHILE | cucumber, lime, jalapeño

MANCHEGO CROQUETAS | truffle aioli

ENTREES

SERRANO HAM BENNY | avocado, brioche, carrot tartar

SHAKSHUKA | roasted tomato, feta, scallion, poached eggs

STEAK & EGGS | carbonara fingerlings potatoes

HUEVOS RANCHEROS FLATBREAD | chorizo, ham, peppers, jalapeno, cilantro

DESSERT

CARROT CAKE FRENCH TOAST | mascarpone ice cream

WAFFLES CRÈME BRÛLÉE | wild berries

TASTE THE GABLES

LUNCH — \$30 per person

STARTERS

BURRATA | rainbow beet carpaccio, pistachio-basil pesto

OYSTER MUSHROOM CEVICHE | aji amarillo, avocado mousse

MORCILLA SPRING ROLL | onion marmalade, madeira wine

ENTREES

ARUGULA & BEET SALAD | arugula, orange, feta, grilled chicken, champagne vinaigrette

GNOCCHI | gorgonzola cream crispy basil

BLACKENED SALMON | sweet corn risotto, broccolini

SHORT RIB SANDWICH | brioche bun, pickled onion, gruyere, chimichurri mayo

DESSERT

HAZELNUT TIRAMISU | Kahlua, sabayon ice cream

PINA COLADA | coconut ice cream, pineapple, mixed berries

TASTE THE GABLES

DINNER — \$60 per person

STARTERS

BURRATA | rainbow beet carpaccio, pistachio-basil pesto

OYSTER MUSHROOM | ceviche, aji amarillo, caviar, avocado mousse

MORCILLA SPRING ROLLS | onion marmalade, madeira wine

ENTREES

48-HOUR SHORT RIB | cacio e pepe risotto, au jus

SEARED BRANZINO | lemon butter caper sauce, artichoke

SQUASH TORTELLINI | sage, butter, roasted walnuts

DESSERT

PAVLOVA | dulce de leche, strawberry

PIÑA COLADA | coconut ice cream, pineapple, mixed berries