



Taste the Gables

LUNCH (\$35 P/P)

APPETIZERS

(Your choice of)

Endive & Sandia

Watermelon + Mint + Hazelnuts + Feta Cheese + Sumac Dressing

Butter Bean Spread

Madagascar Beans + Pomegranate + Paprika + Flat Bread

Chilled Avocado Soup

Petit Marvels + Pomegranate + Cucumber + Chili Oil

Gratitude Mushrooms

Aged Black Garlic + Truffle + Citrus

Roasted Squid (add \$5)

Medjool Dates + Chorizo + Chili + Cilantro + Sumac + Grapefruit

MAINS

(Your choice of)

Chicken & Cous Cous

Israeli Couscous + Apricots + Garbanzos + Pistachio + Mint

Bucatini & Shrimp

Bucatini Pasta + Shrimp + Lemon & Capers Sauce + Mascarpone

Lamb Kofta Bowl

Saffron Rice + Black Cherries + Labneh + Pistachio + Crispy Leeks

Branzino (add \$7)

Roasted Corn Flan + Lemon & Pepper Sauce

DESSERTS

(Your choice of)

Ice Cream & Sorbet

Chef's Selection of Ice Cream & Sorbet

Kataifi & Pistachio (add \$4)

Crispy Phyllo + Chantilly + Berries + Pistachio Praline

(Tax & Service Charge are not included)



Taste the Gables

DINNER (\$60 P/P)

APPETIZERS

(Your choice of)

Stracciatella

Roasted Figs + Oloroso Sherry + Pine Nuts + Mint + Chili

Gratitude Mushrooms

Aged Black Garlic + Truffle + Citrus

Shrimp Pide

Mediterranean Filled Bread + Mascarpone + Salsa Verde

Manti

Turkish Dumplings + Lamb + Pistachio + Tahini + Herbs

Roasted Squid (add \$5)

Medjool Dates + Chorizo + Chili + Cilantro + Sumac + Grapefruit

MAINS

(Your choice of)

Butternut Squash Ravioli

Brown Butter + Sage + Pine Nuts + Parmesan Emulsion

Corvina

Spinach Veloute + Asparagus + Saffron Essence

Gnocchi & Goat

Braised Goat + Artichokes + Sundried Tomatoes + Ricotta

Lamb Chops (add \$15)

Heirloom Carrots + Honey + Fenugreek Labneh + Dukkah

DESSERTS

(Your choice of)

Ice Cream & Sorbet

Chef's Selection of Ice Cream & Sorbet

Phyllo Napoleon

Chantilly + Allspice + Clove + Coffee + Berries + Pistachio Praline

(Tax & Service Charge are not included)