Gather55
NOURISH · CONNECT · GIVE

2 Course (diner's choice) Prix Fixe Menu | 40

3 Course Prix Fixe Menu | 55

- FIRST COURSE –

Beef Tartare (Chef Joe Cusano)
Tenderloin tail, panisse, quail egg

Artichoke Heart (Chef Adam Greenberg)
farro, fennel, olives, orange vinaigrette

Scallop Crudo (Chef Adam Greenberg)
blood orange, cara orange, fennel pollen, pickled red onion

Lobster Ravioli (Chef Rob Maffucci)
tarragon mascarpone cream, roasted hazelnuts

Classic Pasta Bolognese (Chef Billy Grant)
rigatoni, beef, pork, ricotta cheese

- ENTREÉ -

Coq au Vin (Chef Joe Cusano)
Chicken thigh, mirepoix, mushroom

Roasted Salmon (Chef Allie Frey)
white bean hummus, dill salsa, mint

Pork Chop Milanese (Chef Billy Grant)
arugula, parmesan crisp, lemon beurre blanc

Celery Root Steak (Chef Vin Keola)
mushroom sauce, wilted spinach, frizzle onion

- DESSERT -

Hazelnut Crème Brulee (Chef Joe Cusano)
vanilla, custard, shortbread

Sweetie Cheesecake (Chef Christina Meza)
strawberry, graham cracker

Rose Poached Pear (Chef Allie Frey)
winter spices, whipped cream

Flourless Chocolate Torte (Chef Kristin Eddy)
bourbon, orange, crème fraiche, black pepper

Consuming raw or undercooked meat, poultry, shellfish, seafood, or eggs may increase risk of foodborne illness.
Please advise your server of any dietary restrictions before ordering.