

# Gather55

NOURISH · CONNECT · GIVE

## - SALADS -

### **Kale Caesar Salad 14**

(Chef Tyler Anderson)

parmesan, lemon, crispy garbanzos

### **Artichoke Heart 16**

(Chef Adam Greenberg)

farro, fennel, olives, orange  
vinaigrette

---

## - ENTREÉS -

### **Wester Ross Salmon 34**

(Chef Zach Shuman)

warm beet salad, pistachio pesto,  
crispy feta

### **Coq au Vin 30**

(Chef Joe Cusano)

chicken thigh, mirepoix, mushroom

### **Pork Chop Milanese 29**

(Chef Billy Grant)

arugula, parmesan, lemon beurre  
blanc

### **Chili Peanut Singapore Noodles 28**

(Chef Jeremy Williams)

rice noodles, vegetables, spicy peanut  
sauce, sesame seeds

### **Lomo Saltado 34**

(Chef Cristina Meza)

stir fried beef, crispy potatoes,  
tomato, red onion, white rice

## - APPETIZERS -

### **Salmon Tartare 20**

(Chef Zach Shuman)

sesame, soy, sriracha, crispy shrimp

### **Lobster Ravioli 18**

(Chef Rob Maffucci)

tarragon mascarpone cream, roasted  
hazelnuts

---

### **Classic Pasta Bolognese 18**

(Chef Billy Grant)

rigatoni, beef, pork, ricotta cheese

### **Crispy Yucca Rellenos 14**

(Chef Jeremy Williams)

yucca, herbed cheese, aji verde sauce

---

## - DESSERTS -

### **Olive Oil Cake 12**

(Chef Zach Shuman)

berry salad, mint, sea salt

### **Hazelnut Crème Brulee 12**

(Chef Joe Cusano)

vanilla, custard, shortbread

### **Sweetie Cheesecake 12**

(Chef Cristina Meza)

strawberry, graham cracker

### **Flourless Chocolate Torte 12**

(Chef Kristin Eddy)

bourbon, orange, crème fraiche, black  
pepper

*April Guest Chef:  
Zach Shuman*

*3 Course Prix Fixe Menu | \$55  
(your choice of an appetizer or salad,  
entree, and dessert)*

*Executive Chef: Jeremy Williams    Sous Chef: Cristina Meza*

*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.*