

Gather55

N O U R I S H · C O N N E C T · G I V E

APPETIZERS & SALADS

Cuban & Korean Empanadas 16

(Chef Ani Robaina)

House Cured Kimchi Empanada

napa cabbage, daikon, carrots, apple, fermented shrimp, gojugaru pepper

Picadillo Empanada

ground beef, capers, olives, golden raisins, shallots, red peppers, sherry
Comes with gochujang chimichurri sauce

Gazpacho Verde 14

(Chef Tom Kaldy)

tomatillo, cubanelle, poblano pepper, ginger, cucumber, lime, avocado-crab salad

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 (Vegetarian)

(Chef Jeremy Williams)

yucca, herbed cheese, aji verde sauce

Kale Caesar Salad 14 (Vegetarian, GF)

(Chef Tyler Anderson)

parmesan, lemon, crispy garbanzos

ENTREÉS

Malbec Braised Beef Short Rib 34

(Chef Ani Robaina)

butter poached leek, yukon gold mashed potatoes, rice flour deep fried leek greens

Margherita Tiger Shrimp 32 (GF)

(Chef Tom Kaldy)

citrus roasted shrimp, local charred corn succotash, spiced black bean mousse, crispy taro root

Stuffed Eggplant & Kale 28 (Vegan)

(Chef Tim East)

vaudavan, beans, tomato agrodulce, fregola

Pork Chop Milanese 29

(Chef Billy Grant)

arugula, parmesan, lemon beurre blanc

Lomo Saltado 34 (GF)

(Chef Cristina Meza)

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

DESSERTS

Trio of Mini Frozen Paletas 11

(Chef Ani Robaina)

vietnamese coffee, thai tea, coconut matcha

Black & Blue Tiramisu 11

(Chef Tom Kaldy)

chamomile tea soaked ladyfingers, blackberries, blueberries, vanilla & lemon thyme zabaglione

Vanilla Flan 11 (GF)

(Chef Cristina Meza)

custard, caramel, berries, whipped cream

Flourless Chocolate Torte 11 (GF)

(Chef Kristin Eddy)

bourbon, orange, crème fraiche, black pepper

September Guest Chef:
Chef Ani Robaina of Ani's Table & Marketplace

3 Course Prix Fixe Menu | \$55
(your choice of salad or an appetizer, entrée, 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.