

Gather55

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

APPETIZERS & SALADS

Queso Fundido 14 (Vegetarian)

(Chef Israel Sanchez)
mexican cheese, spinach, mushroom,
homemade tortillas

Spiedini 18

(Chef Dante Cistulli)
fried prosciutto, fried mozzarella, romesco
sauce

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

Chicken Mole Poblano 28 (GF)

(Chef Israel Sanchez)
Grilled chicken breast, authentic
Puebla Mexican mole, sesame seeds,
white rice

Linguine alle Vongole 30

(Chef Jeremy Williams)
littleneck clams, linguine, white wine,
garlic & herbs

Meatloaf 28

(Chef Dante Cistulli)
balsamic demi glace, bruleed mashed
potato, asparagus

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

DESSERTS

Tres Leches Cake 11

(Chef Israel Sanchez)
sponge cake, sweet milk, strawberries

Apple Spice Cake 'n Cream 11

(Chef Dante Cistulli)
olive oil spice cake, apples, whipped
cream

Pumpkin Cheesecake 11

(Chef Cristina Meza)
cream cheese, graham cracker crust,
pumpkin puree

Flourless Chocolate Torte 11 (GF)

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

November Guest Chef:

***Chef Israel Sanchez from Frida
Mexican Cuisine***

***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.*