

Gather55

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

APPETIZERS & SALADS

Crudo of Local Fluke 18

Chef David Standridge

lime, espellete pepper, pink peppercorn and toasted poppy seed

Beef Empanadas 16

Chef Renee Touponce

ground beef, sofrito, olives, cheese, charred chili aioli, chimichurri

Tom Yum Noodles 15 (Vegan)

Chef Lapat

chili paste, coconut milk, bok choy, bean sprout, chinese cabbage, peanut, scallion, lime

Lobster Ravioli 18

Chef Rob Maffucci

tarragon mascarpone cream, roasted hazelnuts

Classic Pasta Bolognese 18

Chef Billy Grant

rigatoni, beef, pork, ricotta cheese

Kale Caesar Salad 14 (Vegetarian, GF)

Chef Tyler Anderson

parmesan, lemon, crispy garbanzos

ENTREÉS

Mystic Bouillabaisse 38*

Chef David Standridge

saffron lobster broth, black sea bass, monkfish, baby yukon potatoes, roasted fennel, croutons, rouille

Carne Asada 38* (GF)

Chef Renee Touponce

strip steak, crispy sweet potato, mojo rojo, lime

Pad Pong Ka Ree 30 (Vegan)

Chef Lapat

fried lion's mane mushroom, coconut curry, chili paste, soft tofu

Lomo Saltado 34 (GF)

Chef Cristina Meza

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

Pork Chop Milanese 29

Chef Billy Grant

arugula, parmesan, lemon beurre blanc

DESSERTS

Pistachio Basque Cheesecake 11

Chef David Standridge

rose strawberry, vanilla greek yogurt

Caramel Flan 11 (GF)

Chef Renee Touponce

rum custard

Flourless Chocolate Torte 11 (GF)

Chef Kristin Eddy

bourbon, orange, crème fraiche, black pepper

April Guest Chef:

Chef David Standridge of Shipwright's Daughter

3 Course Prix Fixe Menu | \$55

*Includes your choice of salad or appetizer, entrée, and dessert (please note, entrees with * have an \$8 upcharge)*

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.