

Gather55

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

APPETIZERS & SALADS

Lump Crab Cake 17

Chef Johan Jensen

house tartar sauce, lemon, dill

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

ENTREES

Spring Schnitzel 28

Chef Johan Jensen

peas, seacoast mushrooms, potatoes,
gravy

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

DESSERTS

Lemon Semifreddo 11

Chef Johan Jensen

fresh berries, whipped cream

Pistachio Basque Cheesecake 11

Chef David Standridge

rose strawberry, vanilla greek
yogurt

Flourless Chocolate Torte 11 (GF)

Chef Kristin Eddy

bourbon, orange, crème fraiche,
black pepper

May Guest Chef:

Chef Johan Jensen of Whitecrest Eatery

3 Course Prix Fixe Menu I \$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.*