

Gather55

NOURISH · CONNECT · GIVE

APPETIZERS & SALADS

Duo of Pupusa 16

Chef Daneka Arroyo

cheese, beans and cheese, salsa & pickled slaw

Lump Crab Cake 17

Chef Johan Jensen

house tartar sauce, lemon, dill

Tom Yum Noodles 15 (Vegan)

Chef Lapat

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

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

Moqueca 30

Chef Izolde Miranda

cod, coconut milk, tomato, peppers

Linguine alle Vongole 30

Chef Jeremy Williams

littleneck clams, linguine, white wine, garlic & herbs

Spring Schnitzel 28

Chef Johan Jensen

peas, seacoast mushrooms, potatoes, gravy

Pad Pong Ka Ree 30 (Vegan)

Chef Lapat

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

Lomo Saltado 32 (GF)

Chef Cristina Meza

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

DESSERTS

Mango Coconut Cake 11

Chef Mimi Cheung

mango curd, coconut whipped cream

Goat Cheesecake 11

Chef Damon Sawyer

pistachio dust, berry compote

Lemon Semifreddo 11

Chef Johan Jensen

fresh berries, whipped cream

Flourless Chocolate Torte 11 (GF)

Chef Kristin Eddy

bourbon, orange, crème fraiche, black pepper

July Guest Chefs:

Chef Daneka Arroyo of Soulvadorian, Chef Mimi Cheung of Black Sesame Bakery, Chef Izolde Miranda of Samba Cuisine

3 Course Prix Fixe Menu | \$55

Includes your choice of salad or 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.