

The Gathered Table



A Curated Family-Style Dining Experience

APPETIZERS

Whipped Ricotta & Confit Tomato Board

Silky whipped ricotta with slow-confit tomatoes, basil oil, flaky sea salt, and grilled sourdough.

Burrata, Prosciutto & Roasted Grape Platter

Creamy burrata, delicate prosciutto, roasted grapes, aged balsamic, fresh herbs, and crisp crostini.

Crispy Potato Fondant Bites

Golden potato fondants topped with crème fraîche, chives, lemon zest, and caviar or trout roe.

SALADS

Little Gem Caesar with Parmesan Frico

Crisp little gem lettuce with lemony Caesar dressing, Parmigiano-Reggiano, toasted breadcrumbs, cracked black pepper, and parmesan frico.

Roasted Beet & Citrus Salad

Red and golden beets with fresh citrus, whipped goat cheese, pistachios, herbs, and champagne vinaigrette.

Burrata & Heirloom Tomato Panzanella

Heirloom tomatoes, torn burrata, grilled sourdough, cucumber, basil, pickled shallots, and aged balsamic vinaigrette.

Charred Broccolini & Farro Salad

Charred broccolini and tender farro with lemon, fresh herbs, pecorino, toasted pine nuts, and lemon-garlic vinaigrette.

ENTRÉES

Red Wine-Braised Short Rib

Slow-braised beef short rib finished with a rich red wine jus.

Herb-Crusted Rack of Lamb

Red and golden beets with fresh citrus, whipped goat cheese, pistachios, herbs, and champagne vinaigrette.

Pan-Seared Branzino

Crisp-skinned branzino served with salsa verde and lemon beurre blanc.

Filet Mignon au Poivre

Seared filet mignon with a classic cognac and peppercorn cream sauce.

Roasted Airline Chicken Breast

Herb-roasted chicken breast served with fragrant thyme chicken jus.

Wild Mushroom & Ricotta Agnolotti

Handcrafted pasta filled with wild mushrooms and ricotta, finished with brown butter, sage, parmesan, and black truffle.

ACCOMPANIMENTS

Black Garlic Potato Purée

Silky potato purée enriched with nutty black garlic.

Glazed Carrots & Pearl Onions

Tender carrots and pearl onions finished in a delicate savory glaze.

Charred Broccolini

Fire-charred broccolini seasoned with garlic, lemon, and olive oil.

Garlic-Herb Fingerling Potatoes

Roasted fingerling potatoes tossed with garlic and fresh herbs.

Potato Fondant

Golden, buttery potatoes with crisp edges and a tender center.

Haricots Verts

Tender French green beans finished with butter and fresh herbs.

Roasted Shallots

Slow-roasted shallots with a naturally sweet, caramelized finish.

Truffle Mashed Potatoes

Creamy mashed potatoes delicately scented with truffle.

Seasonal Mushrooms

A savory medley of roasted seasonal mushrooms and herbs.

Roasted Asparagus

Tender asparagus finished with lemon, olive oil, and sea salt.

Brown Butter Sage Mushrooms

Seasonal mushrooms sautéed with nutty brown butter and fragrant sage.

DESSERTS

Almond Citrus Olive Oil Cake

Moist almond and olive oil cake with orange, lemon, and vanilla, served with whipped crème fraîche, citrus syrup, and seasonal berries.

Vanilla Bean Panna Cotta

Silky vanilla bean panna cotta topped with a triple-berry compote, lemon zest, and fresh mint.

Chocolate Hazelnut Mousse Cake

Layers of chocolate mousse and hazelnut praline crunch finished with dark chocolate glaze and vanilla Chantilly.

Seasonal Brown Butter Galette

A buttery brown sugar puff pastry filled with seasonal fruit and served with vanilla Chantilly