The Gables Historic Inn
Autumn 2019

Root Vegetable Bisque
Roasted Portobella, Seared Foie Gras, Toasted Almond Bread Crumbs

Scallops Crudo
Honey Crisp Apple, Shaved Celery, Arugula, Pistachio, Pomegranate Vinaigrette

Sweet Potato Tortelloni
Sage Brown Butter, Toasted Hazelnuts, Grana Padano

Mozzarella en Corozza
San Marzano Tomato Sauce, Sicilian Anchovies & Capers

Charred Spanish Octopus
Romesco Sauce, Asparagus, Marinated Chick Peas

Artisanal Burrata
Fresh Tomato Jam, Wild Arugula, Prosciutto Di Parma, Grilled Panella

Crispy Portobello Fries
Ginger Soy Dipping Sauce

Raviolo al Uovo
Farm Fresh Egg Yolk, Spinach & Ricotta, Applewood Smoked Bacon Cracklings, Shaved Piave
(Made Fresh Daily, Limited Quantity)

Eggplant Polpette
Fresh Ricotta, San Marzano Tomatoes, Basil, Toasted Pine nuts

Roasted Delicata Squash Salad
Chestnut Honey, Baby Kale, Dried Cranberries, Candied Ginger, Goat Cheese
Marcona Almonds, Ginger Vinaigrette

Prime Bone In Filet Mignon
Saffron Whipped Potatoes, Grilled Jumbo Asparagus, Wild Mushroom Demi

Grilled Atlantic Halibut
Israeli Couscous, Wilted Baby Spinach, Fresh Parsley Salad, Grilled Long Stem Artichoke

Roasted Joyce Farms Chicken
Apple Butter, Braised Napa Cabbage, Duck Fat Roasted Yellow Turnip, Maitakes, Fig Marmalade

Roasted Skuna Bay Salmon
White Bean Ragout, Roasted Broccolini, Caponata

Honey and Pink Peppercorn Glazed Duck Breast
Spicy Charred Baby Carrots, Housemade Labneh, Beluga Lentils, Lollipop Kale

Pan Roasted Berkshire Pork Chop
Grilled Baby Yams, Pickled Mustard Seeds, Apple Cider Reduction, Mustard Greens

Seared Viking Village Scallops
Mushroom & Leek Risotto

Cabernet Braised Short Ribs With Lobster
Brussels Sprouts, Celery Root Puree, Glazed Baby Carrots, Chanterelles

Vegetarian Epicure
Seasonal Vegetables & Grains

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