

The Gables Historic Inn

CAULIFLOWER BISQUE WITH BAY SCALLOPS
TOASTED ALMOND CRUMBLE

BUTTERNUT SQUASH & RICOTTA CANNELLONI
SAGE BROWN BUTTER, SHAVED PIAVE

IMPORTED BURRATA "BRUSCHETTA"
HOMEMADE FIG MARMALADE, PROSCIUTTO DI PARMA, GRILLED TUSCAN BREAD, BABY ARUGULA

CRISPY ASIAN BRUSSEL SPROUTS
FRESH SPROUTS, THAI BASIL ROASTED PEANUTS, THAI CHILIS, HOISIN SAUCE, FISH SAUCE

POACHED PEAR SALAD WITH DANISH BLEU CHEESE
RADICCHIO, FRISSE, ARUGULA, DRIED CHERRIES, TOASTED PECANS, FIVE SPICE VINAIGRETTE

ECCPLANT POLPETTE
IMPORTED RICOTTA, SAN MARZANO TOMATOES, TOASTED PINE NUTS, SHAVED PECORINO

SEARED VIKING VILLAGE SCALLOPS
WILD MUSHROOM RISOTTO

ROASTED SKUNA BAY SALMON
ASPARAGUS, FAVA BEAN PUREE, BELUGA LENTILS, ORGANIC BROWN RICE, CITRUS VINAIGRETTE

SIXTEEN OUNCE BONE IN FILET MIGNON
BRAISED BROCCOLINI, ROASTED GARLIC WHIPPED POTATOES, ROSEMARY DEMI, BLACK TRUFFLE BUTTER
30 DOLLAR SUPPLEMENT

GABLES HANDMADE CAVATELLI
KALE PESTO, FARM FRESH CAULIFLOWER, SHIITAKE MUSHROOMS, ASPARAGUS

GRILLED BERKSHIRE PORK CHOP
DUCK FAT ROASTED POTATOES, BROCCOLI RABE, BLISTERED SHIISHITOS, SALMORICLIO

LONG ISLAND DUCK BREAST WITH CRISPY SAGE POLENTA
ROASTED BRUSSEL SPROUTS, CHERRY MOSTARDA, TOASTED PISTACHIOS, GOAT'S CHEESE

THE GABLES CHOCOLATE CELEBRATION CAKE
WITH HAND MADE PISTACHIO ICE CREAM

LEMON POSSET
BLUEBERRY COMPOTE, SNICKERDOODLE

THE GABLES TAHITIAN VANILLA CREME BRÛLÉE
HONEY ALMOND BISCOTTI

CHEESECAKE
AMARENA CHERRIES, VANILLA WHIPPED CREAM

96 PER PERSON

The Gables Historic Inn

WINES BY THE BOTTLE

PINOT GRIGIO 2019

LIGHT AND CRISP WITH NOTES OF GREEN APPLE. 27

BY THE SPLIT 15.75

VIIGNIER 2019

FLORAL AND SAGE AROMAS, PRONOUNCED FLAVORS OF PEACH AND APRICOT 32

TRAMINETTE 2018

AN AROMA OF HOPS WITH SUBTLE HINTS OF PEAR, HONEYDEW AND LIME WITH A CRISP FINISH. 27

CHARDONNAY 2018

LIGHTLY OAKED, MEDIUM BODIED WITH CHARACTERISTIC FLAVORS OF GREEN APPLE AND ALMOND. 30

PÉTILLANT NATUREL SPARKLING

WITH TINY BUBBLES AND A WONDERFUL EFFERVESCENCE. AROMAS OF BANANA AND TROPICAL FRUIT. 32

DRY ROSÉ 2020

CITRUS AND JASMINE AROMAS ARE FOLLOWED BY A BRIGHT, MINERALITY ON THE PALATE. 27

SOLAVITA

MEDIUM-BODIED WITH AROMAS OF CARAWAY, FLORAL NOTES & STONE FRUITS. WITH WILD CHERRY AND A HINT OF VANILLA. 27

CHAMBOURCIN 2017

EARTHY. A BLEND WITH LUSH NOTES OF SANDALWOOD, BERRIES, THYME AND DRIED SAGE. 30

MERLOT 2018

OLIVE AND MAGNOLIA FRAGRANCE WITH BLACK CHERRY AND OAK FLAVORS. MEDIUM BODIED AND SMOOTH. 32

BLAUFRAKISCH 2016

THIS UNIQUE RED HAS BOLD NOTES OF CHERRY AND VANILLA WITH A SLIGHT AROMA OF COFFEE. 40

BY THE SPLIT 22

CABERNET FRANC 2019

AROMA WITH NUANCES OF CEDAR, SPICED APPLE AND RED PEPPER COMPLEMENTS THE SUBTLE SPICINESS AND POMEGRANATE FLAVORS. 37

PETIT VERDOT 2015

FULL BODIED AND SMOOTH, WITH A SPICY ANISE AROMA AND RICH DEEP FRUIT FLAVORS. 52

FIESTA ALA SANGRIA

BY THE PITCHER WITH MIXED BERRIES, A BLEND OF GRAPE AND CRANBERRY WINES. 27

NANA'S WINE

WHITE, BY THE PITCHER WITH TROPICAL FRUIT. 27

DESSERT WINES

The Gables Historic Inn

PORT

RICH FLAVORS OF FIG, VANILLA AND CHOCOLATE. 27