

GATHER

3-COURSE DINNER • \$39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE *beverage, gratuity, and tax not included*

FIRST COURSE

Spicy Shrimp

Chorizo, Cilantro, Lime, Seared Bread

Marta Famous Beef Empanadas

Spicy Aioli

Crispy Eggplant

Heirloom Tomato Relish, Mozzarella, Pesto

Crispy Brussels Sprouts (V)

Roasted Cashews, Sriracha Miso Glaze

Gather Salad (V) (GF)

Greens, Goat Cheese, Radish, Tomatoes, Cucumber, Pistachios, House Vinaigrette

SECOND COURSE

Risotto (V) (GF)

Eggplant, Lemon, Parmesan

Gather Rice Bowl

Bbq Short Rib, Sushi Rice, Bell Peppers, Onions, Slaw

Sous Vide Chicken Breast

Whipped Potatoes, Broccoli, Zucchini, Peas, Beurre Blanc

Cauliflower Steak (V) (GF)

Confit Potatoes, Roasted Onion Cream, Gremolata

Seafood Paella

Calasparra Rice, Shrimp, Mussels, Calamari, Chorizo, Salsa Verde

Wagyu Skirt Steak *add \$10.00*

Potato Bravas, Chimichurri

THIRD COURSE

Toasted Almond Crème Brûlée

Chantilly, Candied Almonds

Caramel Brownie Sunday

Roasted White Chocolate Ice Cream, Cocoa Nibs



SIZZLE DINING
SEPTEMBER 7 - 27, 2023

THIS MENU CAN NOT BE COMBINED WITH ANY OTHER OFFER OR COUPON / DISCOUNT. NO SUBSTITUTIONS OR SPLIT PLATES.
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK TO FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.