

Gabriel's

Established 1991

Monday through Friday only

Restaurant Week Winter 2019

LUNCH \$26.00

Appetizers

Soup of the Day

Home Made Burrata Cheese

Vidalia onion Jam, cherry tomatoes, basil oil

Baby Arugula with shaved Parmesan

Light extra virgin olive oil, aged balsamic vinegar

Caesar Salad

Classic dressing, white anchovy, oil-cured tomato

Entrées

Wild Mushroom Ravioli

Mushroom broth finished with truffle oil

Mezzaluna

Spinach ricotta filling, tomato mascarpone sauce

Poppy Seed Crusted Salmon

Argo dolce sauce, roasted potatoes, string beans

Grilled Chicken Paillard

Pounded flat, topped with fresh herbs, onions, cherry tomatoes, arugula

Barolo Braised Beef Short Ribs

Parmesan polenta, oyster mushrooms, charred onions

"No Substitutions"

Gabriel's

Restaurant Week Winter 2019

Dinner \$42.00

Monday through Friday Only

Appetizers

Soup of the Day

Baby Arugula with shaved Parmesan

Light extra virgin olive oil, aged balsamic vinegar

Home Made Burrata Cheese

Vidalia onion Jam, cherry tomatoes, basil oil

Spiced Grilled Calamari

Arugula, capers, chopped black olives, red onions

Entrées

Grilled Chicken Paillard

Pounded flat and topped with fresh herbs, cherry tomatoes, arugula

Wild Mushroom Ravioli

Served in a mushroom broth, finished with truffle oil

Grilled Branzino

Carrot puree, sautéed spinach, caper lemon sauce

Kid Arrabbiato

Slow roasted goat, spicy brown sauce, snow peas, Yukon potatoes

Barolo Braised Beef Short Ribs

Soft white polenta, mixed mushrooms

Dessert

Warm Chocolate Truffle Cake

Vanilla gelato

Home made Sorbet and Gelato

Choice of Blood orange, raspberry, lemon, vanilla or chocolate

No Substitutions