

GABRIELLA

SUSTAINABLE, SEASONAL & LOCALLY SOURCED SINCE 1992

Starters

PAN AMORE

arugula pesto, goat cheese, caponata & roasted garlic

CRISPY RODONI FARM BRUSSELS SPROUTS

apple gastrique & roast hazelnuts

ROAST ROUTE ONE FARM BEETS

honey pistachio puree, arugula, candied citrus & goat cheese

GABRIELLA CAESAR

Route One gem lettuce, lemon-boquerones emulsion, croutons & Reggiano

BLUE HERON BUTTER LETTUCE

persimmon, pomegranate, delicata squash, fennel, honey lemon vinaigrette

Mains

HOUSEMADE PAPPARDELLE

rustic Bolognese & Reggiano

PORCINI GNOCCHI PRIMAVERA

sweet peppers, Calabrese sausage, radicchio, leeks, garlic cream sauce

BUTTERNUT SQUASH RAVIOLI

truffle honey, butter, butternut squash, walnuts, sage & goat cheese

ROAST IDAHO TROUT

lemon chimichurri, market vegetable & polenta

LINE 38 FARM ORGANIC DUCK BREAST

quince-apple gastrique, market vegetables, & mashed potatoes

TOMATO BRAISED CALIFORNIA LAMB SHANK

horseradish crème fraiche, kale & polenta

GRILLED ALLEN BROTHERS

6 OZ. ANGUS NEW YORK STEAK

Romesco sauce, market vegetables & mashed potatoes

Dessert

CHOCOLATE PECAN GANACHE TART

whiskey caramel, Chantilly cream, pomegranate

BROWN SUGAR APPLE CAKE

maple cream cheese drizzle, rosemary walnut crumble

CHAI PANNA COTTA

vanilla poached Autumn fruit, toasted quinoa-pistachio tuile

18% gratuity added to parties of 6 or more

Thanks to the organic farmers of Santa Cruz:

Live Earth, Route One, Pinnacle, Dirty Girl,
Blue Heron, Twin Girls & Rodoni

Head Chef Gema Cruz Pastry Chef Krista Pollock

910 Cedar St. Downtown SC | 831.457.1677 | www.gabriellacafe.com