

GABRIELLA

*Sustainable, Seasonal
& Locally Sourced since 1992*

First

CRISPY RODONI FARMS BRUSSELS SPROUTS

apple gastrique & roasted hazelnuts

ROAST ROUTE ONE BEETS

honey pistachio puree arugam candied citrus, & goat cheese

GABRIELLA CAESAR

Route One gems, lemon-boquerones emulsion, croutons & Reggiano

BLUE HERON LETTUCES

persimmon, pomegranate, delicate squash, honey lemon vinaigrette

Second

HOUSEMADE RICOTTA PAPPARDELLE

rustic Bolognese & Reggiano

PORCINI GNOCCHI PRIMAVERA

peppers, Calabrese sausage, radicchio, spinach, garlic, fresh tomatoes

BUTTERNUT SQUASH RAVIOLI

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

STUFFED DUMPLING SQUASH

with New Native oyster mushrooms

CANADIAN ROCK FISH

with a Rangpur lime sauce, polenta, & market vegetables

SUPERIOR FARMS LAMB MEATBALLS

with a chimichurri sauce, polenta, & market vegetables

CERTIFIED ANGUS BISTRO STEAK

romesco sauce, market vegetables & mashed potatoes

Dessert

CHOCOLATE BOURBON PECAN PIE

with candied bacon

APPLE CIDER DONUT

with candy cap creme anglaise and cinnamon praline walnuts

FALL HARVEST TART

honey rosemary creme fraiche

Head Chef Gema Cruz

Sous Chef Elizabeth 'Lizard' Anderson

Pastry Chef Krista Pollock

Burger **Mondays** • Oaxaca **Tuesdays**

Wednesday Italian love songs on Mandolin with Linc Russin

Thursday soft jazz with Jeanne and Sweeney

Artist: David Pfof • Events; GABRIELLACAFE.COM