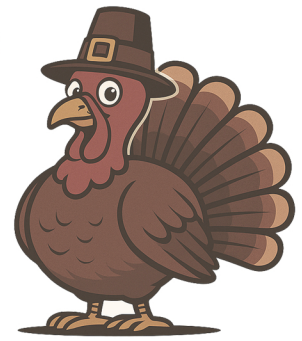




G A B R I E L ' S

b a r & r e s t a u r a n t



Thanksgiving 3 Course Prix-fixe \$165

Appetizer

Butternut Squash Soup

Pureé of roasted butternut squash. with a touch of cream

Arugula Salad

Baby Arugula, dressed with balsamic vinaigrette, aged parmesan cheese

Tuscan Kale Salad

Pomegranate, lemon, olive oil, kale, shredded Brussel sprouts,
pistachio, pecorino cheese

Artichoke Croquette

Crispy artichoke and potato croquette with parmesan sauce

Calamari Fritti

Marinated and fried calamari, red onion, balsamic glaze

Burrata

Creamy burrata with prosciutto di parma, eggplant caponata

Entree

Roasted Organic Turkey

Veal sausage and apple chestnut stuffing, brussel sprouts, and garlic mashed potatoes,
topped with gravy and cranberry sauce

Tagliatelle Bolognese

Veal, Beef, and Pancetta bolognese, creamy tomato sauce

Mushroom Ravioli

Hand crafted Ravioli stuffed with mushroom, Mushroom Broth

Butternut Squash Ravioli

Ravioli with Brown butter and sage sauce

Colorado Lamb Chops

Asparagus and scalloped potatoes with truffle honey sauce

Dover Sole

Alla francese with asparagus and polenta

NY Strip Steak

14 oz. wood grilled with scalloped potatoes and grilled asparagus

Dessert

Apple cobbler with Vanilla Gelato

Pumpkin Pie with whipped cream and Vanilla Gelato

Homemade Tiramisu

Ferrero Rocher Chocolate Tart

Kids Menu available