

GABI

APPETIZERS

FRENCH ONION SOUP baguette croutons, Comtè cheese	\$13
ESCARGOT roasted garlic herb butter	\$12
FRENCH CHEESE chef's selection of 3 French cheeses, fig compote	\$12
PORK COUNTRY PÂTÉ Dijon mustard, cornichons	\$12
CHICKEN LIVER PARFAIT sour cherry gelee, crushed pistachios, baguette croutons	\$13
FOIE GRAS PÂTÉ blueberry compote, brioche toast	\$14
VEGETABLE BOARD assortment of roasted and raw vegetables, house Boursin spread	\$12
SHRIMP TOAST olive oil-poached shrimp, avocado, roasted garlic crème fraîche, cucumbers	\$13
GABI SALAD greens, cucumbers, cherry tomatoes, boiled egg, olives, tarragon vinaigrette	\$11

ENTREES

Served with choice of one side

ROASTED CHICKEN brined Lancaster chicken, mushroom cream sauce	\$26
DUCK LEG CONFIT orange sauce	\$27
GRILLED BISTROT STEAK roasted garlic butter, peppercorn cognac sauce	\$28
BAY SCALLOPS "NANTAISE" baby scallops, lobster cream sauce, fines herbes	\$26
SPRING TARTE puff pastry, brie cheese, roasted mushrooms, spring vegetables	\$24
ROASTED TROUT whole roasted trout, lemon caper sauce	\$26
GABI "LA GRANDE" BURGER Comtè cheese, bacon lardons, foie gras sauce, caramelized onions, brioche bun, French fries	\$19

SIDES

FRENCH FRIES	\$7
MASHED POTATOES	\$7
GREEN BEANS Butter, shallots, chicken stock	\$7

DESSERTS

FLOATING ISLAND Crispy Meringue "island", crème anglaise, caramel sauce, hazelnut praline	\$7
ECLAIR Puffed choux pastry shell, vanilla pastry cream, chocolate ganache	\$7
POT DE CREME chocolate custard, whipped cream, cookies	\$7
HOUSE MADE ICE CREAM Vanilla or caramel	12oz \$7
HOUSE MADE SORBET Mango or Raspberry	12oz \$7

CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.