

GABI

APPETIZERS

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| French Onion Soup baguette croutons, Comtè cheese | \$13 |
| Vegetable Board assortment of roasted and raw vegetables, house Boursin spread | \$12 |
| French Cheese chef's selection of 3 French cheeses, fig compote | \$12 |
| Pork Country Pâté Dijon mustard, cornichons | \$12 |
| Beef Tartare house-ground Angus beef, caper, lemon, olive oil, chopped egg, raw egg yolk, shallot, cornichon, Dijon, baguette croutons..... | \$13 |
| Foie Gras Pâté blueberry compote, brioche toast | \$14 |
| Escargot roasted garlic herb butter | \$12 |
| Gabi Chopped Nicoise chopped salad-style Nicoise, house-smoked salmon, olives, capers, peppers, cucumbers, tomato, haricot verts, eggs, garlic vinaigrette..... | \$13 |

ENTREES Served with choice of one side

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| 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 |
| 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

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| French Fries | \$7 |
| Mashed Potatoes | \$7 |
| Green Beans Butter, shallots, chicken stock | \$7 |

DESSERTS

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| Canalé caramelized & custardy French pastries, whipped cream, fresh berries..... | \$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.

