

GABI

RESTAURANT WEEK SEPT 18 – 30 SEATING AVAILABLE DAILY 4PM TO 9PM (NO BRUNCH)

(THERE WILL BE NO HAPPY HOUR DURING RESTAURANT WEEK)

3 COURSES \$40

APPETIZERS

French Onion Soup baguette croutons, Comtè cheese

French Cheese chef's selection of 3 French cheeses, fig compote

Escargot roasted garlic herb butter

Pork Country Pâté Dijon mustard

Tomato & Basil Heirloom tomatoes, Chatham Farms chevre, sherry vinegar, green basil oil

ENTREES

Duck breast La Belle farms moulard breast, smoked onion & potato puree, duck jus, sour cherry puree, snap peas

Trout Grenobloise Whole roasted trout, lemon caper sauce, grilled bread, green beans

Roasted Chicken brined Lancaster chicken, mushroom cream sauce

Grilled Bistrot Steak roasted garlic butter, peppercorn cognac sauce

DESSERTS

Pot De Crème Caramel custard, whipped cream, cookie

Café Gateau Chocolate cake, whipped coffee cream, crushed hazelnuts

Chocolate éclair Puffed choux pastry shell, vanilla pastry cream, chocolate ganache

Consuming raw or uncooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk
may increase your risk of foodborne illness

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CCRW sponsored Specialty cocktails

Watermelon Margarita juiced watermelon, hornitos tequila, lime, triple sec \$12
Gold Rush Maker's Mark bourbon, honey syrup, lemon juice \$12

House cocktails

Blood OJ daiquiri rum, blood orange juice, lime, simple syrup \$12
Gin Rickey mixed berry infused gin, simple syrup, club soda, \$12
Kir Royal Sparkling wine, cassis or try violette, elderflower, pomegranate, or grapefruit upon request \$12
Honey Palmer lemon-ginger infused vodka, honey, ice tea \$12
Espresso martini cold brew, vodka, kahula, lemon zest \$12

BEERS \$7

Goose Island ipa	\$7	Omissions gluten removed	\$7
Troeg's Java Stout	\$7	Stella Artois Lager	\$7
Hoegaarden Witbier	\$7	Beck's Non Alcoholic	\$7
Kronenbourg Blanc	\$5 (10 oz draft)	Kronenbourg Lager	\$5 (10 oz draft)

SPARKLING

De Perrier Sparkling Wine \$12 / \$50

WHITES

Capitelles des Fermes Chardonnay \$12 / \$50
Clou du Pin Bordeaux Sauvignon Blanc/Semillion \$12 / \$50
Domaine Guillaman Colombard/Sauvignon \$12 / \$50
Boisset Estates Bonpas Luberon Grenache Blanc..... \$12 / \$50
Jean Marie Petite Chablis Chardonnay, Burgundy \$65
J Moreau & Fils vouvray Chenin Blanc, Loire \$65
Jean Marc Crochet Sancerre Sauv Blanc, Loire \$90

ROSE

Les Calandieres Cinsault/Grenache, Southwest FR \$12 / \$50
Chateau Des Ferrages Rose Blend, Provence \$65

REDS

Domaine Cabrials Pinot Noir \$12 / \$50
Lionel Osmin Malbec \$12 / \$50
Chateau La Roc Merlot, Bordeaux \$12 / \$50
Cheval Quancard Cabernet Sauvignon, Languedoc \$12 / \$50
Chauvet Freres Beaujolais Gamay \$65
Chateau Gachon Saint Emilion Merlot/Cab Franc, Bordeaux \$65
Monmmissin Bourgogne Pinot Noir, Burgundy \$65
Ferraton Pere & Fils Crozes Hermitage Syrah, Rhone \$90
Domain Des Chanssaud Chateauneuf-du-Pape Grenache/Syrah \$90