



Gargoyles on the Square

Dinner time

Appetizers

Hawaiian Style Tuna Poke  
hijiki, nori oil, red ginger

Greek Style Tomato Salad  
ceringola olives, goat's milk feta, fresh oregano

Parisienne Style Bibb Salad  
chevre, shaved mushrooms, potato gaufrettes

Cast Iron Baked Figs  
fourme d'ambert, pancetta, aged sherry, chive flowers

Green Pea & Green Chile Soup  
bbq brisket, mint-cumin crema, crispy tortillas

Entrees

Honey & Hoisin Glazed Duck Confit  
sweet sticky rice, mango, cashews, young coconut milk

Barbecued Pork Tenderloin  
cotija corn salad, ancho-mushroom sauce, frisee

Balsamic Roasted 1/2 chicken  
truffle mashed, cioppolini onions, roasted tomato salad

Chili Glazed Grilled Swordfish  
kung pao vegetables, crispy unagi rangoon, steamed rice

Salmon  
scampi couscous, wild arugula, smoked tomato relish, basil aioli

Desserts

Malted Chocolate Cheesecake  
strawberry salad, nutella anglaise

Vanilla Bean Panna Cotta  
espresso berries, white chocolate shavings

Butterscotch Cream Pie  
whipped cream, Candied peanuts, caramel sauce