

Gunther & Co.

RESTAURANT WEEK 2 COURSE BRUNCH 20

FIRST COURSE

choice of

JALAPENO CORN FRITTERS

tomato aioli

CITRUS POPPY SEED POUNDCAKE

lemon curd. berries

SUMMER BERRIES & GREEK YOGURT

honey. toasted pistachios

MAIN COURSE

choice of

FARM SCRAMBLED EGGS

goat cheese. roasted tomatoes. shallots. herbs.
hash brown potatoes. country toast

HOUSE SMOKED PULLED PORK FLATBREAD

sunny-side egg. green hatch chili salsa verde. cheddar. scallions. cilantro

BANANA BRIOCHE FRENCH TOAST

brown sugar-rum butter. crème faïche



RESTAURANT WEEK 2 COURSE LUNCH 18

FIRST COURSE

choice of

CHILLED SUMMER SQUASH SOUP

potato. jalapeño. basil-mint crema

FARMSTEAD SALAD

tomatoes. fava beans. pickled green strawberries. baby lettuces.
lemon vinaigrette.

MAIN COURSE

choice of

ROASTED TURKEY AVOCADO BLT SANDWICH

sriracha aioli. toasted ciabatta. house malt salt fries

SHRIMP PAD THAI

egg. peanuts. bean sprouts. cilantro. Thai basil

HOUSE SMOKED PULLED PORK FLATBREAD

green hatch chili salsa verde. cheddar. scallions. cilantro

Gunther & Co.

RESTAURANT WEEK 3 COURSE DINNER

FIRST COURSE

choice of

CHILLED SUMMER SQUASH SOUP

potato. jalapeño. basil-mint crema

FARMSTEAD SALAD

tomatoes. fava beans. pickled green strawberries. baby lettuces.
lemon vinaigrette

SHRIMP AQUACHILE

jicama. red onion. cucumber. cilantro. lime. jalapeño. tortilla chips



MAIN COURSE

choice of

WOOD OVEN ROASTED CHICKEN

summer succotash. salsa verde. crispy shallots

MEDITERRANEAN SEAFOOD COUS COUS

toasted Israeli cous cous. charred octopus. clams. shrimp. fennel. tomato-orange broth. dill

SUMMER TOMATO RISOTTO

roasted zucchini. burrata. smoked corn broth



DESSERT

choice of

CHOCOLATE PAVÉ

espresso caramel. vanilla-cocoa nib ice cream

ALMOND CORNMEAL CAKE

blackberry compote. Thai basil cream. vanilla bean ice cream

FROZEN LEMON TART

toasted meringue. graham cracker crumbs
blueberry-lavender coulis