

Gunther & Co.

RESTAURANT WEEK 2 COURSE BRUNCH

\$20 PER PERSON

+ Daily Specials

FIRST COURSE

choice of

LEMON RICOTTA DOUGHNUTS

espresso caramel sauce

CHEDDAR CHEESE GRITS

red-eye gravy

WHITE BEAN & WINTER VEGETABLE SOUP

arugula pesto

CITRUS POPPY SEED POUND CAKE

passion fruit cream



MAIN COURSE

choice of

SHAKSHUKA EGG SKILLET

spiced tomato sauce. Za'atar flatbread

FARM SCRAMBLED EGGS

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

MEDITERRANEAN SALAD WITH HOUSE SMOKED SALMON

baby greens. oven roasted tomatoes. cucumbers. olives.
caper berries. feta. pita croutons. red wine vinaigrette

BANANA STUFFED HOUSE-MADE BRIOCHE FRENCH TOAST

brown sugar-rum butter. crème fraîche

Gunther & Co.

RESTAURANT WEEK 2 COURSE LUNCH

\$18 PER PERSON

Gunther Menu Served In Addition + Daily Specials

FIRST COURSE

choice of

WHITE BEAN & WINTER VEGETABLE SOUP

arugula pesto

MEDITERRANEAN SALAD

baby greens. oven roasted tomatoes. cucumbers. olives. caper berries.
feta. pita croutons. red wine vinaigrette



MAIN COURSE

choice of

BUTTERNUT SQUASH & GOAT CHEESE

WOOD OVEN FLATBREAD

garlic confit. bacon. baby arugula. toasted pistachio

SMOKED TURKEY BLT

lemon aioli. house-made brioche bun. malt salt fries

SPICY UDON DUCK NOODLES

duck confit. spicy duck broth. bok choy. 6-minute egg

Gunther & Co.

RESTAURANT WEEK 3 COURSE DINNER \$35 PER PERSON

Gunther Menu Served In Addition + Daily Specials

FIRST COURSE

choice of

WHITE BEAN & WINTER VEGETABLE SOUP

arugula pesto

MEDITERRANEAN SALAD

baby greens. oven roasted tomatoes. cucumbers. olives. caper berries.
feta. pita croutons. red wine vinaigrette

WOOD OVEN CHARRED OCTOPUS

duck fat roasted farm potatoes. caramelized onions. preserved lemon-garlic aioli



MAIN COURSE

choice of

WOOD OVEN ROASTED CHICKEN

harissa roasted farm carrots. agrodolce blistered cipollini onions.
beluga lentils. greek yogurt sauce

THAI SEAFOOD YELLOW CURRY BOWL

shrimp. mussels. clams. fish. rice noodles. galangal. bean sprouts. cilantro

BUTTERNUT SQUASH FARROTTO

coconut milk. miso. grana padano. toasted pepitas.
crispy leeks. Korean aioli



DESSERT

choice of

CHOCOLATE PAVÉ

salted caramel ice cream. hazelnut brittle. caramel sauce

FROZEN "ICED" COFFEE TART

toasted meringue. devil's food cake.
coffee glaze. chocolate-espresso bean crumble

WINTER TRIFLE

lemon sponge cake. sweet ricotta cream. berry-citrus compote.
whipped cream. honey tuille