



GUF = Gather Urban Farm

RESTAURANT WEEK MENU

\$50 per person | tax and gratuity not included

STARTER

(choose one)

Mediterranean Burrata*

Muhammara, **GUF Mint** Black Lentil Tabouleh, Pickled Red Onion, Lemon Garlic Aioli, House Made Za'atar Flatbread, **GUF Micro Radish**

Suggested Wine Pairing (Glass): Mer Soleil Chardonnay; Santa Lucia Highlands 13

Fall Pomegranate Salad (GF)

Roasted Butternut Squash and Beets, Crumbled Goat Cheese, **GUF Powerhouse Greens Mix**, Pumpkin Seeds, Orange Segments, **GUF Fennel Franz**, Pomegranate Vinaigrette

Suggested Wine Pairing (Glass): Stoller Rose of Pinot Noir; Willamette Valley 11

ENTREE

(choose one)

Winterfrost Wagyu Top Sirloin* (gf)

Bone Marrow Compound Butter, Onion Marmalade, **GUF Microgreens**, Dill and Hot Honey Glazed Rainbow Baby Carrots, Beef Tallow Herb Roasted Tri Color Potatoes with Truffle Whipped Ricotta

Suggested Wine Pairing (Glass): Martis Cabernet; Alexander Valley 17

Grilled Tofu & Thai Udon Noodles (v)

Coconut Lemongrass Broth, Local Terra Firma Mixed Mushrooms, Roasted **GUF Bok Choy**, Carrots, Sesame Oil, Chili Oil, **GUF Microgreens** (Add Ahi Tuna 4oz +18) (GF option available)

Suggested Wine Pairing (Glass): St. Clair Sauvignon Blanc; Marlborough 12

Katsu Rainbow Trout

Sweet Kung Pao Sauce, Jasmine Rice, Cabbage Almond Slaw, **GUF Micro Cilantro**

Suggested Wine Pairing (Glass): Torresella Pinot Grigio; Venzia DOC 11

DESSERT

(choose one)

Pomegranate Tiramisu

Pomegranate Soaked Lady Fingers, Lemon Mascarpone Whip, Pomegranate Blueberry Compote

Suggested Wine Pairing (Glass): Devaux Brut: Champagne 21

Lemon Basil Sorbet (GF)

GUF Basil, Local Centi Sorbet

Suggested Wine Pairing (Glass): Stoller Rose of Pinot Noir; Willamette Valley 11

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

1108 howard street | old market | gather-omaha.com | (402) 260-8686