

HOUSTON RESTAURANT WEEKS DINNER \$55

Daily Gather will donate \$5 from each dinner sold
Houston Food Bank will provide 15 meals from this donation



1ST COURSE

SUMMER WATERMELON garden tomatoes, jicama, shishito peppers, green goddess, feta, aleppo pepper, mint

ELOTE CORNBREAD warm chili-lime butter, sweet corn, crema, cotija, micro cilantro

DEVEILED EGGS seed mustard & dijon egg yolk filling, tabasco-bacon crumble, green onion

BROILED OYSTERS three gulf coast oysters, garlic butter, parmesan breadcrumbs, & lemon

2ND COURSE

TOMATO BASIL BISQUE crème fraiche

CLASSIC CAESAR little gem lettuce with parmesan, black pepper, white anchovy, rustic croutons, & caesar dressing

GARDEN SALAD seasonal tender greens, garden tomatoes, radish, cucumber, carrot, red onion, sweet corn, sieved egg, rustic croutons, green goddess dressing

BLISTERED SHISHITO PEPPERS guajillo chili dust, sea salt, lime zest, cotija, meyer lemon aioli

3RD COURSE

SEASONAL GRAINS WITH GRILLED CHICKEN warm farro, quinoa, mushrooms, summer squash, green beans, tomato, arugula-basil salad, pickled red onion, crispy spiced chickpeas, feta [plant-based protein available as a substitute for grilled chicken, upon request]

GULF SHRIMP PASTA* bucatini, poblano cream sauce, sweet corn, roasted poblano, pecorino, lemon, cilantro

SEARED SALMON* jasmine rice pilaf, meyer lemon butter, viet-herb mix, basil oil [add crabmeat +9]

ROASTED HALF CHICKEN sumac marinated boneless half chicken with crushed potatoes, french green beans & sweet onion, chicken jus, & pistachio-sage gremolata

6 oz BEEF TENDERLOIN* [+5] with garlic herb butter and choice of side [add truffle +3, shrimp +9, crabmeat +9]

SHORT RIB & MUSHROOM RISOTTO port braised short rib, creamy mushroom risotto with parmesan & cornichon gremolata

CRUNCHY NOODLE SALAD WITH CHILLED SHRIMP chilled noodles, ginger-sesame peanut dressing, crunchy wonton strips, cabbage, jicama, cucumber, carrot, red onion, peanuts, viet-herb mix

4TH COURSE

BROWN BUTTER CHOCOLATE CHUNK SKILLET COOKIE baked to order in a cast-iron skillet topped with vanilla ice cream & chocolate sauce

CITRUS CRÈME BRULEE sweet orange and meyer lemon scented vanilla custard, caramelized sugar crunch topping, & minted citrus segments

HOUSE MADE KEY LIME PIE fresh whipped cream, graham cracker, lime zest

LOCALLY SOURCED. SEED OIL FREE.

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

HOUSTON RESTAURANT WEEKS LUNCH \$25

Daily Gather will donate \$1 from each lunch sold
Houston Food Bank will provide 3 meals from this donation

AVAILABLE WEEKDAYS 11-4



1ST COURSE

TOMATO BASIL BISQUE crème fraîche

GARDEN SALAD seasonal tender greens, garden tomatoes, radish, cucumber, carrot, red onion, sweet corn, sieved egg, rustic croutons, green goddess dressing

ARANCINI fried risotto balls, parmesan cream sauce, & lemon

SUMMER WATERMELON garden tomatoes, jicama, shishito peppers, green goddess, feta, aleppo pepper, mint

DEVEILED EGGS seed mustard & dijon egg yolk filling, tabasco-bacon crumble, green onion

BLISTERED SHISHITO PEPPERS guajillo chili dust, sea salt, lime zest, cotija, meyer lemon aioli

COCONUT SHRIMP gulf shrimp, tempura battered and crusted with coconut flakes, lime, cabbage slaw, charred pineapple & poblano pepper compote, jicama, cilantro

2ND COURSE

CRUNCHY NOODLE SALAD WITH GRILLED CHICKEN chilled noodles, ginger-sesame peanut dressing, crunchy wonton strips, cabbage, jicama, cucumber, carrot, red onion, peanuts, viet-herb mix

STEAK* & BLUE CHEESE SALAD [+3] seared skirt steak, gorgonzola, little gem lettuce, garden tomatoes, carrot, & bacon with blue cheese dressing & chives

CLASSIC CAESAR WITH GRILLED CHICKEN little gem lettuce with parmesan, black pepper, white anchovies, rustic croutons, & caesar dressing

BUTCHER BURGER* two all-beef smash patties, shaved onion, New School American cheese, sliced tomato, lettuce & house-made dill pickles, garlic aioli, potato bun with pomme frites [add avocado +3, egg +3, bacon +3]
gluten-friendly bun available upon request

TURKEY CLUB sliced turkey, honey ham, crispy bacon, cheddar & swiss cheese, lettuce, tomato, & honey-dijon on ciabatta served with house chips

SEASONAL GRAINS warm farro, quinoa, mushrooms, summer squash, green beans, tomato, arugula-basil salad, pickled red onion, crispy spiced chickpeas, feta [add avocado +3, grilled chicken +6.5]

SEARED SALMON* [+3] with jasmine rice pilaf, meyer lemon butter, viet-herb mix, & basil oil [add crabmeat +9]

PASTA LOLA spinach spaghetti, garlic-basil tomato sauce, spinach, blistered tomatoes, burrata [add meatball +5]

LOCALLY SOURCED. SEED OIL FREE.

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