

THE GIBSON

Seasonal
Menu



Raw Bar

Krjin Oysters

One / Six / Dozen (À la Gibson) 5 / 25 / 48

Six Oysters “Brûlée” 25

Sourdough Bread 4.5

Gem Lettuce, Caesar Dressing, Parmesan 12

Atlantic Shrimp Cocktail 16

Salmon Gravlax, Potatoes, Dill, Horseradish 17

Yellowtail Ceviche, Kaffir Lime, Blueberries 15

Seared Tuna, Ma La Sauce, Coriander 19

Beef Tartare, Crème fraîche, Sunchoke 19

Plateau Royale

*Oysters | Atlantic Shrimp | Trout Roe “Caviar” | Lettuce
Shells | Seared Tuna*

60 per guest

Oyster Hour

18:00 - 20:00

Oysters

Krjin Oyster	2
Six Grilled Oysters	18

Drink Pairings

Glass Lallier Champagne	16
Gibson Martini	16
Mr. Octopussy	19

Late Night Snacks

Parmigiano Reggiano	12
Jamon Serrano	12
Gibson Nut Mix	6
Nocellara Olives	7
Chocolate Mousse	8

Special Bottles

Champagne

Ruinart Rosé	250
Lallier Grand Cru Rosé	135
Lallier Grand Cru Blanc de Blancs	160
2014 Lallier Millésmé Grand Cru	190
2015 Dom Pérignon	520

Red Wine

2017 Château Batailley	170
2015 Digioia-Royer Chambolle-Musigny	140
2020 Pavillon Beaune 1er “Epnottes”	120
2022 Jouard Chassagne Vieilles Vignes	105

White Wine

2010 Nik Weis Riesling GG “Saarfeiler”	110
2018 Berthelot Puligny 1er “Garenne”	210
2020 Pavillon Meursault 1er “Les Charmes”	185
2022 Adélie Mercurey 1er “Champs Michaux”	95