

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
Shrimp Toast, Mustard, Sesame	16
Seared Tuna, Ma La Sauce, Coriander	19
Beef Tartare, Crème fraîche, Sunchoke	19
Mussels, Miso Butter, and Chili	26

## 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	9
Jamon Serrano	12
Gibson Nut Mix	6
Nocellara Olives	7
Chocolate Mousse	7

# 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 Digioloia-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