

THE GIBSON

Seasonal
Menu





Gibson Food

Oysters

lima oysters - one/six/dozen	5 / 24 / 42
grilled oysters (six)	30

Plates

sourdough bread and butter	4.5
grilled artichoke, romesco, yogurt	9
buffalo burrata, tomatoes, pine nuts	13
endive, blue stilton, pear, sherry vinaigrette	12
baked saint-félicien cheese, chutney	12
seared yellowfin tuna, ponzu, kimchi aioli	14
hamachi ceviche, quince jam	13
beef tartare, béarnaise, pickles	17
butter shrimp, garlic, grauburgunder	16
grilled cheese toast, truffle, comté, cheddar	16
mascarpone, vanilla, almonds, chocolate	7

Oyster Hour

18:00 - 21:00

Oysters

Lima Oysters	2
Six Grilled Oysters	24

Drink Pairings

Glass Louis De Sacy	16
Gibson Martini	16
Mr. Octopussy	19



Champagne & Wine

Champagne	0,1 / 0,75
Louis de Sacy Cuvée Originel	18 / 105
Louis de Sacy Grand Cru Rosé	150
Ruinart Blanc de Blanc	260
2015 Dom Pérignon	390
Rosé	0,375
Cà dei Frati, Lugana (0,375)	36
White	0,2 / 0,75
Bischel Weißer Burgunder, Rheinhessen	12 / 42
Domaine de la Jolive Sancerre, Loire	15 / 52
Kaufmann Riesling 'Tell', Rheingau	64
Red	0,2 / 0,75
Borgo Scopeto Borgonero 'Super Tuscan'	14 / 46