

The
GIBSON
ROOM

APPETIZERS

GRILLED OYSTERS 21

1/2 dozen, garlic butter, parmesan, parsley

WAHOO CRUDO 19

mango-rocoto leche de tigre,
choclo, avocado

SHRIMP COCKTAIL 21

kimchi, lemon

STRACCIATELLA TOAST 16

mango, calabrian chili oil, mint

BIG ASS CAESAR SALAD 18

classic caesar dressing, twinkie crouton,
anchovy mousse, parmesan

TAMAL EN CAZUELA 22 | 35

pan roasted foie gras, crispy duck chicharron,
dried fruit mojo

NUGGETS 18

pork head cheese, eel, shrimp, bbq eel sauce

CHARCUTERIE

2 for 16 | 4 for 29

served with filone, seasonal jam,
house pickles

CHICKEN LIVER MOUSSE

COUNTRY PATE

BENTON'S COUNTRY HAM

MORCILLA

HEAD CHEESE

HUMBOLDT FOG

soft ripened goats milk cheese

MANCHEGO

spanish sheeps milk cheese,
aged 12 months

SNACKS

MARINATED OLIVES 8

orange zest, garlic

CROQUETAS 15

chicken, truffle, mango chutney

FALAFEL 12

cucumber-garlic raita

MARINATED SARDINES 12

water crackers, cornichons, piparra peppers

CAVIAR SERVICE 40

sour cream, shallot, funyons

BOQUERONES 8

marinated anchovies, salsa verde, water crackers

LARGE PLATES

SHORT RIB 29

hasselback potato, pepperjack mornay,
caramelized onions, pan jus

RAINBOW TROUT 27

seafood lenteja, mussel, shrimp,
chorizo vinaigrette

CHICKEN SCHNITZEL 29

cast iron fried green circle chicken,
heirloom tomato, salsa verde,
fried egg, boquerones

THE BURGER 19

double smash patty, B&B pickles,
special sauce, American cheese,
shaved lettuce

SIDES

CAESAR SALAD 9

HASSELBACK POTATO 10

NOODLES

STROZZAPRETI 22 benton's country ham, bacon, tomato, crushed red chili flakes

AGNOLOTTI 25 venison bolognese, parmesan, trumpet mushroom

OXTAIL & SHRIMP RAMEN 29 dashi braised oxtail, shrimp, herb salad

DESSERT

LEMON PANETELA 12

lemon leche condensada, vanilla ice cream, evoo

CHEF'S FAVORITE SWEET 14

cuban capuchino, mango, mango sorbet, feta, mint

FLAN 12

foie, rum drunken figs