

\$90 Dinner Tasting Menu

GT

ASSORTED OYSTERS

GT cocktail sauce, ponzu mignonette

DEVILED EGG

smoked salmon, cauliflower, preserved meyer lemon
add caviar, \$5 per person

TUNA POKE

mango, cucumber, black sesame

SHRIMP BRUSCHETTA

avocado, grapefruit, toasted pistachio, cilantro

GRILLED STURGEON

pommes puree, collard greens, cipollini onions

OYSTER PO'BOY SLIDER

kimchi, peanuts

FISH TACO

garlic marinade, chipotle aioli, pork chicharron

ROASTED LAMB SHANK

cauliflower, eggplant, moroccan flat bread

BLACK ANGUS STRIP LOIN

bone marrow cappelletti, kale, parsley root

GT "MAC & CHEESE"

lobster, english peas

ASSORTED DESSERTS