

GATO

-105 PER PERSON

Feast of the Seven Fishes

FIRST COURSE - TASTING OF THREE

SHRIMP & SALT COD FRITTER ROMESCO
CRISPY OYSTER KALE, PICKLED FRESNO
YELLOWTAIL CRUDO PINK PEPPERCORN,
GRAPEFRUIT, POMEGRANATE SALT

SECOND COURSE - CHOOSE ONE

OCTOPUS SOUR ORANGE, BACON, OREGANO
BLACK SEA BASS BLOOD ORANGES, CAPERS
WHOLE PRAWNS GARLIC, THYME,
CALABRIAN CHILE

THIRD COURSE - CHOOSE ONE

PAELLA SAFFRON RICE, MUSSELS, CLAMS,
SHRIMP, CHICKEN, CHORIZO
HANDMADE BLACK SQUID INK PASTA
LOBSTER, CRAB FRA DIAVOLO
STEAMED HALIBUT SICILIAN OLIVES,
MINT, ANCHOVY, SAFFRON-TOMATO BROTH,
COUS COUS

*CONSUMING RAW OR UNDERCOOKED MEATS,
POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY
INCREASE YOUR RISK OF FOOD BOURNE ILLNESS.