GATO

-105 PER PERSON

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

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

THIRD COURSE - CHOOSE ONE

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