



TGIGF
8-course Seafood Tasting Dinner
\$99/person

Good friday
Seatings at 5:30 & 8:00
Credit card pre-authorization required

First

Pink Swimming Scallop
Cured scallop, fig leaf, chili

House Pickled Herring
Rosehip, olives, pomegranate

Spot Prawn
Cilantro, hazelnut garum

Octopus Skewer
Celeriac foam, red wine, mint

Feature Feast

Rockfish Cioppino
Shellfish broth

Crab Raviolo
Egg yolk, crab brains, Lockwood farms pea
shoots

Sablefish Collar
Wild garlic, sumac, preserved lemon

Catch of the Day
Pickled huckleberry, wild fennel, knotweed,
nettle dumpling

Dessert

TBD

