



FEAST OF THE SEVEN FISHES

DECEMBER 24th, 2017

ANTIPASTI

Calamari Fritti with Tomato Colatura
Tuna Semi Carpaccio with Winter Caponata and Almond
Octopus "Under a Brick" with Potato, Caper and Gaeta Olive
Smoked Salmon Crostini with Burrata and Calabrian Chile

PRIMI

Fresh Tagliolini Bianco Nero with Almond Pesto and Fried Shrimp
and
Artisanal Paccheri with Lobster in Brodetto

SECONDI

Sole Involtini with Spinach, Lemon and Caper Butter
or
Sea Scallops with Romanesco Cauliflower and Wild Mushroom

DOLCI

Assortment of Biscotti

\$75 per person

EMILY BRADFORD
PASTRY CHEF

DANIEL WALKER
EXECUTIVE CHEF

MICHAEL WEDGE
CHEF DE CUISINE