

Feast of the
SEVEN FISHES

TUESDAY, DECEMBER 24TH 2019

\$85 Per Person, Plus Tax, Not Including Gratuity

Wine Pairing, Add \$65 Per Person

Cicchetti for the Table

Acadian Pearl Oyster on the Half Shell

Alaskan King Crab Salad

Hamachi Crudo with Squash Blossom Pesto

Riviera Ligure di Ponente, Pigato, Cascina Praie, 2017

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Nantucket Bay Scallops

Blood Orange, Rose Vinegar

Mediterranean Octopus

Preserved Lemon, Fennel, Black Olive

Colli Euganei Fior d'Arancio, Maeli, 2015

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King Crab Agnolotti

Red Fresno Chili

Tjarin alle Vongole

Little Neck Clams

Aged Parmesan Risotto

Piedmontese Hazelnuts

White Truffles

Shaved Tableside, Add \$35

Collio, Friulano, Venica & Venica, "Ronco delle Cime", 2017

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Center Cut Filet Mignon

King Crab Béarnaise

Branzino Oreganata

Sicilian Lemon Condiment

Roasted Maine Lobster

Chive Crema

Gattinara, Vallana, 2007