

FEAST OF THE SEVEN FISHES

\$89 PER PERSON

FIRST COURSE

LOBSTER BISQUE

Butter poached lobster, chives, crème fraiche swirl

SECOND COURSE

BLUEFIN TUNA CARPACCIO

Blood orange and fennel relish, toasted pistachios

THIRD COURSE

SEARED SEA SCALLOPS

Cauliflower puree, crispy pancetta,
brown butter with lemon

CHOICE OF ENTRÉE:

SPAGHETTI AL NERO DI SEPPIA

Jumbo lump crab, shrimp, calamari, chili,
garlic and mascarpone

or

OLIVE OIL & HERB POACHED HALIBUT

Ragu of clams, mussels & fennel

DESSERT

TIRAMISU

Espresso-soaked ladyfingers, light mascarpone,
dusted with cocoa

Gluten Free pasta available upon request. 20% service charge on the total bill will be added for parties of five or more. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.