

**CHRISTMAS EVE  
FEAST OF THE SEVEN FISHES DINNER**

**APPETIZERS**

SEAFOOD ANTIPASTI

house cured-salted cod pate, grilled sardines, smoked salmon,  
red pepper jelly, brown buttered hazelnuts, gribiche, olive oil crostini

CRAB SALAD

local rock crab, celery root, golden raisins, pine nuts,  
crème fraiche and meyer lemon vinaigrette

WINTER GREENS

castelfranco raddichio, red gem lettuce, endive, pomegranate vinaigrette,  
citrus, spiced pecans

**MAIN COURSE**

DAY BOAT NEW ENGLAND COD

olive oil poached cod, caramelized fennel puree, spinach, pipperrade

LOBSTER FRICASEE

potato gnocchi, parsnip, pearl onions

STUFFED SQUID

eggplant caponata, house pomodoro, molica

*SIDES:*

WILD RICE PILAF

swiss chard, almonds, pomegranate

STEWED CHIC PEAS

pickled red onion, lemon gremolata

TUSCAN KALE

calabrian chili, lemon, parmesan, bottarga

**DESSERT**

TIRAMISU

espresso mousse

MARSALA ZABAGLIONE

berries, pistachio biscotti

CANNOLI

orange and almond cream