

# *Feast of the Fishes*

– Christmas Eve in The Restaurant –

## **APPETIZERS**

Seafood Antipasti

House-Cured Salted Cod Pâté, 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 Fraîche,  
Meyer Lemon Vinaigrette

Winter Greens

Castelfranco Raddichio, Red Gem Lettuce, Endive, Pomegranate Vinaigrette,  
Citrus, Spiced Pecans

## **MAIN COURSE**

Halibut

Olive Oil Poached Halibut, Caramelized Fennel Purée, Spinach, Piperade

Lobster Fricassee

Potato Gnocchi, Parsnip, Pearl Onions

Stuffed Squid

Eggplant Caponata, House Pomodoro, Molica

SIDES:

Wild Rice Pilaf

Swiss Chard, Almonds, Pomegranate

Stewed Chickpeas

Picked 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

