CHRISTMAS EVE: FEAST OF FISHES

-Menu-

**Canapes**

Potato blini: ossetra caviar, radish, creme fraische

Seaweed funnel cake: jonah crab salad, calamansi

Brandade cake: pickled onion aioli

**Amuse**

**RHODE ISLAND OYSTER**

Smoked artic char roe, dashi, finger lime, citrus granite

*Adriano Adami Garbel, Prosecco Treviso Brut, Veneto, Italy , NV*

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 **POINT JUDITH STUFFED CALAMARI**

Scallop mousse, pepper jam, fennel

*Jermann, Pinot Grigio, Friuli-Venzia Giulia, Italy, 2016*

OR

**BLUEFIN TUNA CRUDO**

Blood orange, pistachio, cumin, chili

*La Spinetta, IL Rose di Casanova, Tuscany, Italy, 2017*

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**SQUID INK CAPELLINI**

Uni, radish, bottarga, meyer lemon

*Il Chiosso Gattinara DOCG, Piedmont, Italy, 2011*

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**STONINGTON LOBSTER**

celery root, roasted mushrooms, truffle espuma

*Marchesi Antinori Castello della Sala 'Cervaro della Sala' Umbria IGT, Italy, 2014*

OR

**OLIVE OIL POACHED HALIBUT**

Cauliflower, caviar, golden raisin, sea beans

*La Scolca, "Black Label", Nera Secco, Gavi di Gavi, Piedmont, Italy, 2016*

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**ORELYS LAYER CAKE**

muscavado, coffee, cinnamon

*Marchesi Antinori Castello della Sala Muffato Umbria IGT, Italy, 2008*