

Christmas Eve – Feast of Fishes

- Sample 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

muscovado, coffee, cinnamon

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