

Feast of Seven Fishes Dinner Show

Act One—Let the feasting begin

Wine: Enrico Cialdini Sparkling Gasparossa

House smoked salmon salad on crostini & crème fraiche capers and green onion with cup of Bob's smoked salmon chowder

Wine: Vignalta 2007 Pinot Bianco

Pan-fried oysters, Dungeness crab cake
with cured lemon aioli

Salt cod potato fritters with
walnut pesto-pepper oil and grilled shrimp

Guest Introductions — Act Two

Wine: Belle Vallee 2008 Pinot Gris

Housemade linguini pasta with calamari two ways
(fried and poached in EVOO)

Wine: Sineann Abondante 2016

Pan-seared rockfish or sturgeon with tomato olive anchovy sauce; pecorino bruschetta

Finale

Coffee: Café Umbria Mezzanotte Decaf
coffee or Nespresso dark roast espresso shot

Lemon olive oil cake with lemon curd, whipped cream, &
chocolate chili pepper biscotti paired with dipping wine,
Montefalco Sagrantino Passito 2008—Tuscany

Thank You & Happy Holidays!

*Beer and non-alcoholic drinks may be substituted