

Feast of the Seven Fishes

Christmas Eve 2012

FIRST COURSE

Amuse

abalone, tempura crumble

SECOND COURSE

Yellowtail Tataki

ginger, scallions, cilantro, shrimp toast

THIRD COURSE

Fruits de Mer

lobster, cuttlefish, baby octopus, mussels, bay scallops

FOURTH COURSE

New England Salt Cod

eggplant, pappardelle, parmesan reggiano

FIFTH COURSE

Mackerel

lemon suprêmes, capers, arbequina olives, malabar spinach, beurre noisette

INTERMEZZO

Honeycomb

SIXTH COURSE

Tasting of Scottish Salmon

salmon tartare cone, crème fraîche, american caviar
house cured gravlax, pumpernickel tuile, sauce gribiche
pan seared salmon, white alba truffle, pomme purée

SEVENTH COURSE

Petit Fours

burnt almond panna cotta, gingerbread, squid ink lemon gelée, valrhona truffle

\$85 Per Person

Executive Chef Brian McPherson

a twenty percent gratuity will be added to parties of six or more
consuming raw or undercooked food can increase risk of food borne illness