

**Vigilia di Natale**  
**Feast of the Seven Fishes**  
**For 4 people 65 per person**

**Vongole al Forno**

12 Baked clams with garlic, parsley, lemon, white wine and bread crumbs with butter  
calamari, crab and shrimp

**Ostriche Crudo**

12 raw Blue Point oysters from Prince Edward Island, celery mignonette

**Insalata di Mare**

1 pound of Chilled salad of poached cuttlefish, calamari and octopus,  
shrimp, vegetables and olive oil

**Fettuccine con Granchio e Ricci di Mare**

Ribbon pasta, blue crab, toasted garlic, sea urchin butter

**Risotto all'Aragosta**

Aged organic carnaroli rice simmered in a lobster broth  
with Maine lobster, Brandy, tomatoes and tarragon

**Baccala**

Four filets of Slow stewed salt cod filet braised in tomatoes, olives, and  
Capers soft polenta, and sautéed garlic spinach

**Branzino al Forno**

Four filets of Sicilian sea salt crusted Mediterranean Sea bass,  
citrus caper reduction, asparagus