

# Nina May

## Feast of Seven Fishes



90 PER PERSON

1ST COURSE

### **Sea Scallop Rosette Crudo**

*fennel marmalade, orange saffron velouté, dried olives*

### **Pan Seared Smoked Chimney Trout**

*salsifi salad, caper brown butter vinaigrette*

2ND COURSE

### **Little Neck Clams on the Half Shell**

*xo sauce, caramelized sunchokes, winter radishes*

### **Squid Ink Sorpresine**

#### **with Braised Calamari**

*charred red onions, sorrel pesto, chili crumble*

3RD COURSE

### **New England Monkfish Piccata**

*caper berries, butternut squash, celery root brunoise*

### **Mid Atlantic Rockfish Arraccanato**

*golden raisins, pine nuts, crispy chicken crumble*

DESSERT COURSE

### **Winter Blood Orange Sorbet with Trout Roe**

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs  
may increase your risk of foodborne illness*