



FEAST *of the* SEVEN FISHES

SAMPLE MENU

\$125 P/P++



First Course

IMPORTED YELLOW FIN TUNA

*Cannellini Beans, Red Onion,
E.V.O.O., Artisan Crostini*

DEEP FRIED OYSTER

Beer Batter, Wasabi Aioli, Black Tobiko

FRESH JUMBO SEA SCALLOP

*Sea Urchin Crudo, Serrano,
Green Onion, Fresh Lime Zest*

Second Course

LOBSTER RISOTTO

*Squid Ink Risotto, Maine Lobster,
Imported Cherry Tomato Confit,
Shaved Fennel, Shaved Bottarga*

Third Course

PAN-SEARED SABLEFISH

*"Black Cod", Sautéed Shrimp,
Calamari, Saffron Butter
Tomato Sauce, Grilled Ciabatta*

NEW ZEALAND SEA BASS

*"Barramundi", Manila Clams, Crispy
Potatoes, Winter Vegetables, White
Wine Tarragon Cream Sauce*

Fourth Course

ITALIAN RUM CAKE

*Captain Morgan's Spiced Rum, Vanilla
Custard, Orange-Cranberry Compote*