



Feast of the Seven Fishes

Welcome

Fried Oyster

on the half shell with herb aioli

Second Course

Crudo Trio

striped bass crudo, big eye tuna tartare, garnished raw oyster

Third Course

Chicory Salad

bottarga bagna cauda, radish, shallot, dressing

Fourth Course

Swordfish Saltimbocca

prosciutto wrapped swordfish steak, sage, roman gnocchi,
smoked trout roe white wine sauce, rapini

Dessert

Olive Oil Cake

blood orange

Each course features special wine pairings to be announced

Ingredients are subject to change based on seasonal availability