



FEAST OF THE SEVEN FISHES

DECEMBER 4TH 2022 STARTS PROMPTLY AT 2:00PM

Antipasto with Assorted Cheeses

Olives, Artichoke Hearts and Roasted Red Peppers
with Smoked Salmon

Suggested Wine Pairing: Granbazan Albarino, Rias Baixas, Spain \$12

Calamari and Friends

Fried Calamari and Smelts

Suggested Wine Pairing: J Vineyards Cuvee Sparkling, Russian River Valley, \$12

Tuna Tartare

Cucumber, Avocado, Diced Mango, Sesame Seed Oil, Wasabi Cream, Crackers
Suggested Wine Pairing: Empire Estate Riesling, Finger Lakes NY \$12

Scallops

Pan Seared with Lemon Ravioli over Wilted Arugula Topped with Caviar
Suggested Wine Pairing: Sandhi Chardonnay, Central Coast CA \$14

Branzino

Stuffed with Crab, Rockefeller style

Suggested Wine Pairing: Montinore Pinot Noir, Willamette Valley OR \$14

Grilled Lobster Tail

Over Roasted Vegetable Cous Cous in a Lobster Beurre Blanc

Suggested Wine Pairing: Cambria Chardonnay Katherine's Vineyard
Central Coast \$12

\$90 per person*

**Service Fee (15%) Admin Fee (10%) and CT Sales Tax (7.35%) and will be added*