



—❖ FEAST OF THE SEVEN FISHES ❖—
◆ AN ITALIAN TRADITION & CELEBRATION OF GULF SEAFOOD ◆

◆ First Course ◆

Gulf Fish Crudo

*Local Citrus, Capers, Extra Virgin Olive Oil
& Heirloom Radish*

◆ Second Course ◆

Paddlefish Caviar

*Toasted Brioche, Whipped Crème Fraiche,
Cured Egg Yolk & Chives*

◆ Third Course ◆

Grilled French Hermit Oyster

Pangrattato, Grana Padano & Herb Butter

◆ Fourth Course ◆

Gulf Clams

Squid Ink Pasta, White Wine, Parsley & Country Ham

◆ Fifth Course ◆

Gulf Shrimp Tortellini

Smoked Trout Roe, Buerre Blanc & Chives

◆ Sixth Course ◆

Gulf Fish Fritters

Sauce Ravigote, Paddlefish Caviar & Dill

◆ Seventh Course ◆

Swordfish Milanese

*Balsamic Jus, Bitter Greens & Fresh Dug Yukon Gold
Potatoes*

\$75 PER PERSON, PRICE DOES NOT INCLUDE BEVERAGE, TAX OR GRATUITY