



## —❖ FEAST OF THE SEVEN FISHES ❖—

◆ AN ITALIAN TRADITION & CELEBRATION OF GULF SEAFOOD ◆

### ◆ First Course ◆

#### Gulf Fish Crudo & Caviar

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

### ◆ Second Course ◆

#### French Hermit Oyster Gratin

*Pangrattato, Grana Padano & Bone Marrow Butter*

### ◆ Third Course ◆

#### Fritto Misto

*Gulf Shrimp, Meyer Lemon & Fennel*

### ◆ Fourth Course ◆

#### Frutti di Mare

*Saffron Risotto, Gulf Shrimp & Gulf Clams*

### ◆ Fifth Course ◆

#### Crab Raviolo

*House-made Ricotta, Vodka Sauce & Basil Oil*

### ◆ Sixth Course ◆

#### Swordfish Parmigiana

*Marinara, Spaghetti, Collard Green & Peanut Pesto, Bacon  
Fat Pangrattato & Basil*

### ◆ Seventh Course ◆

#### Coconut Milk Pot de Creme

*Fish Sauce Caramel Whipped Cream & Candied Coconut*

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