

Christmas Eve Feast of the Seven Fishes

Wild Caught Jumbo Shrimp Cocktail

Freshly Grated Horseradish Cocktail Sauce

Pulpo Salad

Tender Pulpo, Fresh Calamari, Scungilli, Shrimp, Red Onion, Celery, Parsley, Robust Sicilian Olive Oil, Fresh Garlic, and Lemon

Fried Calamari

With Sides of Spicy Arrabiata Sauce

Baked Clams

Cherrystone Clams with Double Smoked Bacon Celery Onion and Toasted Breadcrumbs

Frutti Fi Mare

Linguini with Scungilli Mussels and Clams

Shrimp Parmesan

Wild Caught Shrimp San Marzano Marinara Toasted Breadcrumbs and Fresh Basil

Local Winter Flounder Francese

Fresh Local Boneless Flounder Fillet Light Dusted in Flour with a Rosemary and Parsley Francese Sauce

North Fork Roasted Potatoes

With Crème Fraiche and Aged Balsamic Pearls

Broccoli and Cauliflower

With Parmesan Lemon and Garlic Butter

Dessert

Classic Cheesecake

With From Scratch Ricotta

\$200 per person 10 person minimum