



CHRISTMAS EVE 2017

The Feast of FiSH

Served in four courses - \$65 per person - tax and gratuity not included

JAMESTOWN FISH CHOWDER

Shrimp, mussels, & clams with mushrooms, coconut and ginger



For the table - family style

ARGENTINE PRAWNS

country ham vinaigrette

SEA TROUT TARTARE*

Scottish trout, crème fraîche, cape gooseberries, smoked trout roe

BACCALA MANTECATO

whipped cod, celery leaves, toast points

WALRUS & CARPENTER OYSTER

Raw R.I. Dutchies with yuzu granité, osetra caviar, and lemon zest



Your choice of:

DOVER SOLE

Served with red cabbage, sunchoke, romanesco, broccoli sprouts and beurre blanc

\$10 supplement

TAGLIATELLE & CLAMS

Housemade tajarin tossed, w/ local clams, roasted garlic, dried tomato and lobster butter

RAVIOLI w/ BRAISED GREENS & OCTOPUS

Housemade ravioli stuffed with greens and smoked ricotta w/ octopus - puttanesca sauce

SWORDFISH

Roasted winter squash, Daniele chorico, roasted shallot, arugula and sherry

SCOTTISH SEA TROUT

Slow roasted Loch Etive sea trout with winter squash, walnuts, exotic mushrooms, brussels sprouts, and forbidden rice



SELECTION OF DESSERTS

For the table - family style