

# FEAST OF THE SEVEN FISHES

- 1ST COURSE -

## ARANCINI

shrimp, lentils, sumac,  
seaweed tapenade

## CEVICHE

conch/salmon, beet-cured salmon roe,  
squid ink salsa verde



- 2ND COURSE -

## BACALAO "STEW"

arrabiata, sunchokes, altius farm greens,  
faux breadcrumb

## OCTO RISSOTO

lobster roe, bottarga, grana,  
balsamic/soy reduction

## WHOLE FISH

fennel & chive mustard, fragrant herb salad



- 3RD COURSE -

## KLONDIKE BAR

(pistachio & espresso semi freddo),  
smoked sea salt



FISH HOUSE & OYSTER BAR