



Fiola

Private Dining Menus

Fall & Winter 2018



FIOLA'S WEEKDAY BREAKFAST

Available Monday - Friday from 7:30am to 9am by private reservation only

All Menus Include Freshly Brewed Coffee, Hot Tea, Iced Tea & Orange Juice

FIOLA'S FAVORITE BREAKFAST - \$30 per person

Ricotta & Honey Country Bread Toast

Italian Frittata, Fresh Farm Eggs, Seasonal Vegetables, Wild Greens

Fiola Rosemary Potato Hash Browns

CONTINENTAL BREAKFAST \$40 per person

*Includes Fiola Rosemary Potato Hash Browns, Benton's Bacon, Italian Sausage,
and Honey Toast Served Family Style*

Please select 3:

Yogurt, Housemade Granola, Fruit Salad

Italian Frittata, Fresh Farm Eggs, Seasonal Vegetables

Crescia Grilled Marche Flatbread, Stracchino Cheese with Prosciutto or Smoked Salmon

Assorted Fresh Baked Pastries

All pricing is exclusive of tax, planner fee, and discretionary gratuity | All menus are subject to seasonal availability

Fiola da Fabio Trabocchi | 601 Pennsylvania Ave, NW, Washington DC 20004 (entrance on Indiana Ave)
202-679-5398 • www.fioladc.com • Private Dining Manager – Jennifer Meyer • jennifer.meyer@fabiotrabocchi.com

BRUNCH

3 Courses for \$52 per person

select one appetizer, three entrees & two desserts for your guests to choose from

All Menus Include a Brunch Bread Basket with Fruit Preserves, Amish Honey & Farm Butter

Available on Saturdays & Sundays | 11:00am to 2:30pm by private buyout reservation only

APPETIZER

Greek Yogurt Parfait Lemon Curd, Fall Fruit Salad, Pistachio Granola

Baccalá Fritters Creamy Cod Fritters, Spicy Citrus Aioli

Caesar Salad of Earth 'N' Eats Farm Lettuces Burrata of Buffalo Mozzarella, Shaved Local Farm Egg

Roasted Tomato Soup Grilled Country Bread, Buffalo Mozzarella Stracciatella

ENTREE

Italian Style Omelet, Melted Onions, Robiola Cheese, Wild Greens

Tajarin Cacio e Pepe, Burrata of Buffalo Mozzarella, Black Pepper, Roman Sheep's Milk Cacio Cheese

Rigatoni alla Carbonara Guanciale, Black Pepper, Pecorino Romano, Sunny Side Up Duck Egg

Lemon Ricotta Pancakes, Honeycrisp Apple Butter, Vanilla Crème Fraiche, Barrel-Aged Maple Syrup

Panne Bello French Toast, Quince Paste, Candied Pistachios

Crescia Grilled Marche Flatbread, Stracchino Cheese with Prosciutto or Smoked Salmon

DESSERT

Torta Pistocchi, Sweet Wine & Ginger Poached Anjou Pears, Crystallized Almonds

Fiola Tiramisu, Espresso Cake, Muscovado Sugar Streusel, Chocolate Sorbetto

Blood Orange Torrone Semifreddo, Jasmine Tea Gelée, Honeycomb

Fiola Selection of Artisanal Cheeses, Served with Local Honey & Raisin Bread

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LUNCH

3 Courses for \$38 or \$42

Includes Freshly Brewed Coffee, Hot Tea, and Iced Tea

\$38 - select one appetizer, two entrees and one dessert for your guests to choose from

\$42 - select one appetizer, three entrees and two desserts for your guests to choose from

APPETIZER

Harvest of Lettuces, Shaved Vegetables, Lemon Vinaigrette, Sardinian Flatbread
 24-Month-Aged Prosciutto di Parma, Persimmon, Arugula, Manodori Balsamico
 Burrata of Buffalo Mozzarella, Roasted Heirloom Squash, Pomegranate, Alba Hazelnuts, Pesto
 Maine Lobster Caesar Salad, Butter Lettuce, Black Olive Salt, Pane Fritto (+ \$15 per person)
 Cauliflower Cappuccino, Tortellini of Mascarpone Cheese, Toasted Pine Nuts, Golden Raisins

ENTREE

Ravioli of Ricotta & Fresh Greens, Lemon Zest, Fresh Herbs
 Acquerello Risotto, Heirloom Squash, Pink Lady Apple, Bonati Parmigiano Reggiano Cheese
 Potato Gnocchi, Veal Bolognese, Fresh Sage
 Lobster Ravioli, Ginger, Chive, Ikura Roe (+ \$20 per person)
 Canary Island Branzino, Sautéed Swiss Chard, Chicory, Preserved Lemon, Prosecco Zabaglione
 Olive Oil Poached Arctic Char, Littleneck Clams, Seafood Risotto of Tuscan Farro
 Neapolitan Chicken, Prosciutto, Cauliflower, Roasting Jus
 Beef Tenderloin, Olive Oil Crushed Potatoes, Wild Mushrooms, Brasato Sauce
 Roasted Veal Loin, Fairytale Pumpkin, Preserved Lemon, Sage & Capers Brown Butter

CHEESE & DESSERT

Torta Pistocchi, Sweet Wine & Ginger Poached Anjou Pears, Crystallized Almonds
 Fiola Tiramisu, Espresso Cake, Muscovado Sugar Streusel, Chocolate Sorbetto
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MARIA MENU LUNCH

Mediterranean Healthy Diet, Low Sodium, Low Calorie

3 COURSES - \$38 PER PERSON

Available Monday – Friday

Includes Freshly Brewed Coffee, Hot Tea, and Iced Tea

APPETIZER

Please select one entrée for your guests to enjoy

Harvest of Lettuces, Shaved Seasonal Vegetables, Lemon Vinaigrette, Sardinian Flatbread

ENTREE

Market Selection of Daily Vegetables, Toasted Farro, Citron Vinaigrette

Simply Grilled Branzino, Sauteéd Italian Greens, Manodori Balsamico

Neapolitan Chicken, Cauliflower, Roasting Jus

DESSERT

Bounty of Citrus Macedonia, Yogurt Sorbet

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CANAPÉ RECEPTION

30 minutes of hand passed canapés, \$7.50 per selection, per person

VEGETABLE

Spoon of Roasted Beets, Citrus, Hazelnuts
Cauliflower Cappuccino, Golden Raisin, Pine Nuts
Crostino of Flan di Pecorino, Black Truffle
Roman Cacio Fritters, Roasted San Marzano Tomatoes

OCEAN

*Crudo of Ahi Tuna Tartare, Taggiasche Olives, Preserved Lemon
Spoon of Chilled Lobster, Cucumber, Calvisius Caviar
Mini Jumbo Lump Crab Cake & Tonnato Sauce

LAND

Spoon of Prosciutto di Parma, Burrata of Buffalo Mozzarella
Fiola Beef Tenderloin Tartare, Parmigiano Crema
Foie Gras Mousse, Spiced Pear
Seared Wagyu Beef & Goat Cheese

DESSERT

Seasonal Dessert Canapes Available Upon Request

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FAMILY STYLE ANTIPASTI

Welcome your guests with a platter or board of favorites to share. Each platter serves 10-12 guests

FIOLA CHARCUTERIE BOARD \$140

Fresh Baked Italian Flatbreads

FIOLA PREMIUM CHEESE BOARD \$140

Raisin Toast, Honey, Nuts, Fall Fruit

VEGETABLE GIARDINIERA \$80

Marinated Olives, Raw and Pickled Vegetables

VENETIAN STYLE CALAMARI \$80

Soppressata, Spicy Tomato Sauce

FIOLA AHI TUNA CARPACCIO \$120

Taggiasche Olives, Meyer Lemon, Sorrel Crema, Sicilian Olio Verde, Trout Roe

ASSORTED ITALIAN COOKIES \$120

Lemon, Chocolate-Chocolate Chip, Vanilla Shortbread

RAW BAR

Gourmet Selection of Market Seafood • Raw & Barely Cooked

ANCONA

East & West Coast Oysters / Clams / Mussels / Lobster Tiger Prawns / Sea Urchin / Sea Scallops / King
Crab Langoustines / Tuna Tartare

SERVES 2-3

\$100

SAN BENEDETTO

East & West Coast Oysters / Clams / Mussels / Lobster Tiger Prawns / Sea Urchin / Sea Scallops / King
Crab Langoustines / Tuna Tartare 1oz Calvisius Royal Siberian Caviar

SERVES 4-6

\$250

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STATIONED RECEPTION

Available for receptions and full restaurant buyouts

2 Hours for 4 selections, select one from each station below | \$85 per person

CLASSIC STATION

Buffalo Milk Mozzarella, Roasted Squash, Fresh Herbs, Manodori Balsamico

Jumbo Lump Crab Cake, Charred San Marzano Tomatoes, Sorrel

Smoked Salmon, Dill Labneh

PASTA STATION

Acquerello Risotto, Wild Calamari, Venetian Style

Gnocchi, Wild Mushroom Compote, Porcini, Truffles

Sardinian Ricotta Cavatelli, San Marzano Tomatoes, Basil, Bonati Parmigiano Reggiano Cheese

ATTENDED STATIONS

Daily Selection of Fresh Grilled Fish, Toasted Farro, Citron Vinaigrette

Shenandoah Valley Rack of Lamb, Pistachio Crust, Caramelized Fennel, Olive Jus

Seared Beef Tenderloin, Roasted Fingerling Potatoes, Port Wine Jus

DESSERT STATION

Fiola Tiramisu

Seasonal Fruit Panna Cotta

Seasonal Tart

Caramel Budino

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DINNER

3 Courses for \$95 per person

Twenty Guest or Fewer: Select two appetizer, three entrees, and two dessert for your guests to choose from

Twenty One Guests or More: Select two appetizers, two entrees, and two desserts for your guests to choose from

Add any pasta as a midcourse for \$20 supplement

APPETIZER

Harvest of Lettuces, Shaved Vegetables, Lemon Vinaigrette, Sardinian Flatbread
 24-Month-Aged Prosciutto di Parma, Persimmon, Arugula, Manodori Balsamico
 Burrata of Buffalo Mozzarella, Roasted Heirloom Squash, Pomegranate, Alba Hazelnuts, Pesto
 Maine Lobster Caesar Salad, Butter Lettuce, Black Olive Salt, Pane Fritto (+ \$15 per person)
 Cauliflower Cappuccino, Tortellini of Mascarpone Cheese, Toasted Pine Nuts, Golden Raisins

ENTREE

Ravioli of Ricotta & Fresh Greens, Lemon Zest, Fresh Herbs
 Acquerello Risotto, Heirloom Squash, Pink Lady Apple, Bonati Parmigiano Reggiano Cheese
 Potato Gnocchi, Veal Bolognese, Fresh Sage
 Lobster Ravioli, Ginger, Chive, Ikura Roe (+ \$20 per person)
 Canary Island Branzino, Sautéed Swiss Chard, Chicory, Preserved Lemon, Prosecco Zabaglione
 Olive Oil Poached Arctic Char, Littleneck Clams, Seafood Risotto of Tuscan Farro
 Neapolitan Chicken, Prosciutto, Cauliflower, Roasting Jus
 Beef Tenderloin, Olive Oil Crushed Potatoes, Wild Mushrooms, Brasato Sauce
 Roasted Veal Loin, Fairytale Pumpkin, Preserved Lemon, Sage & Capers Brown Butter

CHEESE & DESSERT

Torta Pistocchi, Sweet Wine & Ginger Poached Anjou Pears, Crystallized Almonds
 Fiola Tiramisu, Espresso Cake, Muscovado Sugar Streusel, Chocolate Sorbetto
 Blood Orange Torrone Semifreddo, Jasmine Tea Gelée, Honeycomb
 Fiola Selection of Artisanal Cheeses, Served with Local Honey & Raisin Bread

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GOURMET DINNER

6 Tasting Courses for \$165 per person

Fabio Trabocchi's approach to food is simplicity and elegance in order to bring out the natural vibrancy of the best ingredients. Allow our chef's to tailor make a dinner to your tastes and event. Additionally, we offer the opportunity to have a dedicated sommelier to create wine pairings for your enjoyment, additional fee of \$250 (exclusive of wine).

Sample Menu

Seasonal Menu subject to availability

*HAMACHI CRUDO

Baby Artichoke Salad, Iberian White Prosciutto, Grinnel Caviar, Lemon Basil

MADAI SNAPPER

Catalina Sea Urchins, Sea Beans, Tarragon Nage

ACQUERELLO RISOTTO

Black Truffle, Piemontese Castelmagno Cheese

VEAL RIBEYE

Tiger Prawns, Grilled Pancetta, Salsa Verde

PECORINO ALLE MORE SELVATICHE

Sheep's Milk Cheese Aged in Wild Blackberries, Aspic of Sweet Moscato Wine
Local Farm Honey, Steamed Brioche

TAINORI CHOCOLATE TORTA

Alba Hazelnuts, Giandua Gelato

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CELEBRATE

Offer your guests the ultimate luxury private dining experience by enhancing your custom menu with premium ingredients.

CAVIAR

Warm Steamed Focaccia, Whipped Ricotta

CALVISIUS ROYAL SIBERIAN de VENISE (7 year Siberian Sturgeon) (\$110/oz)

CALVISIUS ROYAL OSCIETRA CAVIAR (12 year Russian Sturgeon) (\$165/oz)

KAVIARI GOLDEN OSCIETRA (12 year Russian Sturgeon) (\$200/oz)

ENHANCEMENTS

Add to any existing dish

SEASONAL TRUFFLES SHAVED TABLESIDE

\$35 approximately (MP)/3g

CARABINEROS

Wild Jumbo Red King Prawns, Raw or Grilled \$12/each

NEW ZEALAND LANGOUSTINE

Poached or Grilled \$20/each

“ROSSINI STYLE”

Seared Foie Gras & Black Truffle \$35/person

Family Style Sides

Each side dish is \$15 and serves 3 guests

Sautéed Italian Greens, Roasted Garlic, Preserved Lemon

Sautéed Wild Mushrooms, Pane Fritto

Roasted Yukon Gold Potatoes, Rosemary

FIOLA GOURMET CLASSICS

Specialties from the Chef

OYSTERS & CAVIAR

Prosecco Zabaglione, ½ Dozen Oysters, Paddlefish Caviar, \$32/person

WHOLE SALT-CRUSTED SPANISH BRANZINO, Carved Tableside Market Price

JAPANESE A5 MIYAZAKI WAGYU BEEF, \$32/oz

FIOLA CELEBRATION CAKES

72 Hour Notice Required for Cake Order

Cakes Available in Vanilla Ivory & Seasonal Fruit or Chocolate & Caramel

9 Inch Round Cake \$80 (12ppl)

6 Inch Round Cake \$60 (8ppl)

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SAMPLE COCKTAIL MENU

Luca Giovannini, Corporate Beverage Director, has created unique and inspiring cocktails which are changed seasonally. We are able to craft a signature cocktail for your group on request. Please speak with our events team for more details.

SHE'S SO FIOLA

Shiso-Infused Hangar Kaffir Lime Vodka, Honey-Grappa Tincture, Fresh Lime
Fever Tree Club Soda

FABIO'S G & T

Commonwealth Gin, Peach-Orange Ice, Citrus Oil, Fresh Herbs, Mediterranean Tonic

AGED MANHATTAN

Dad's Hat Rye, Cocchi Vermouth, Byrrh Quinquina, Orange Bitters

BELLAGIO

Stolichnaya Vodka, Elderflower Shrub, Cocchi Rosa, Pomegranate, Prosecco

GRAN NEGRONI

Beefeater Gin, Gran Classico, Cocchi Vermouth

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WINE LIST

Casper Rice, our Corporate Sommelier has crafted a perfect selection for you to choose from. Please let us know if you would like to work with a member of our sommelier team on specific selections for your event.

All wine must be purchased from Fiola.

Requests should be made one week in advance to ensure availability

SPARKLING

Clara 'C' da Fabio Trabocchi, prosecco , Veneto DOCG	48
Francois Montand, Brut Rosé, Jura, NV	52
Corteaura, Franciacorta, NV	80
Billecart-Salmon, Brut, champagne , Le Mesnil-sur-Oger, NV	120
La Caravelle, Brut Rosé, Épernay, NV	136
Henriot, Reims, rosé champagne	165

WHITES

citrusy, crisper, and herbaceous

Joseph Mellot, <i>Sincérité</i> , sauvignon blanc , Loire Valley	45
LaVis da Fabio Trabocchi, pinot grigio , Friuli	56
Jankara, vermentino , Sardegna	65
Sartarelli, verdicchio , Le Marche	60
Domaine des Coltabards, sauvignon blanc , Sancerre, Loire	88
Brogli, cortese , Gavi, La Meirana, Piemonte	80
Vajra, riesling , Langhe	90

rich, round, and textured

Ronco dei Tassi, friulano , Fossarin, Collio, Friuli	84
Altamora, carricante , Etne Bianco, Sialia	76
Domaine Roland Lavantureux, chardonnay , Chablis, FR	104
Antica, chardonnay , Napa Valley, CA	100
Quintessa, <i>Illumination</i> , sauvignon blanc , Napa Valley, CA	105
Cantina Terlano, <i>Vorberg</i> , pinot bianco , Alto-Adige	135
Flowers, chardonnay , Sonoma Coast, CA	130

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REDS

lighter, brighter, and earthy

Poggio Scalette, sangiovese , Chianti Classico, Toscana	72
Palladino, barbera , Alba, Piemonte	64
Proprietà Sperino, <i>Uvaggio</i> , nebbiolo vespolina croatina , Costa della Sesia	90
Benanti, nerello mascalese , Etna Rosso	88
Cascina del Torcc, nebbiolo , Barolo	96
Failla, pinot noir , Sonoma Coast, CA	112

big, full-bodied, denser

La Fiera, montepulciano , Abruzzo	55
Fossi, cabernet sauvignon blend , Super Tuscan	68
Felline, Primitivo di Manduria , Puglia	75
Donnafugata, Tancredi, nero d'avola cabernet , Sicilia	100
La Giaretta, corvina , Amarone della Valpolicella, Veneto	104
Camigliano, sangiovese , Brunello de Montalcino, Toscana	140
Blackbird, <i>Arise</i> , cabernet sauvignon , Napa Valley, CA	140
Montepeloso, Eneo, cabernet montepulciano , Super Tuscan	135

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BEVERAGE

We have an extensive wine list as well as a full bar to complement your event

Our beverages are based on consumption, unless your group of 15 or more selects a beverage package

FIOLA BAR PACKAGES

priced per person | minimum of 15 guests | excluding sales tax, gratuity & planner fee

WINE & BEER BAR

1 Hour Package \$34 per person

2 Hour Package \$60 per person

Fiola Selection of Red and White Wine | Domestic and Imported Beer | Soft Drinks

PREMIUM BAR

1 Hour Package \$45 per person

2 Hour Package \$80 per person

Fiola Selection of Red and White Wine | Imported and Domestic Beer

Grey Goose Vodka | Tanqueray Gin | Espolon Tequila | Makers Mark Bourbon | Glenlivet 12 year Scotch

Includes: Assorted Juices | Soft Drinks | Bottled Mineral Water

ULTRA-PREMIUM BAR

1 Hour Package \$55 per person

2 Hour Package \$90 per person

Fiola Selection of Red and White Wine | Imported and Domestic Beer

Belvedere Vodka | Hendricks Gin | Patron Silver Tequila | Basil Hayden Bourbon | Macallan 12 year Scotch

Includes: Assorted Juices | Soft Drinks | Bottled Mineral Water

Beverages will be charged on consumption after 2 hours

Dedicated Bartender Fee of \$250 per bartender for the duration of your event

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Custom Parting Gifts

Send your guests home with a token of thanks.
72 hour notice required for all pastry gifts.

HOUSE MADE COOKIE | \$15 PER BAG OF 5

Choose from Almond Ricciarelli, Vanilla Diamant Shortbread, or Aliche Chocolate Chip

Caramelized Lemon Croissant | \$8 each

CHEF FABIO TRABOCCHI'S COOKBOOK CUCINA OF LE MARCHE \$32.50

Pending Availability

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GENERAL EVENT INFORMATION

Attention to detail, care and hospitality for our private events sets us apart as a premier private dining experience. Our goal is to create a unique and memorable event tailored to your needs

RESERVATIONS

Your reservation will be confirmed upon receipt of a signed contract, which includes a credit card authorization. Your balance will be charged in full at the conclusion of the function. Gratuity is discretionary, Fiola recommends 18% to 20%. Menu prices do not include the 10% sales tax or 4% planner fee. If your organization is tax exempt, a copy of your tax-exempt certificate must be provided with your signed contract.

ALLERGIES & FOOD RESTRICTIONS

Gluten-Free pasta is available on request. Please alert your event manager if you have any dietary restrictions due to a food allergy or intolerance. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

FINAL GUEST COUNT

Your final guaranteed guest count is required three business days prior to your event and may not be reduced thereafter. If we do not receive a timely guarantee of guest count, your final bill will reflect charges for the highest estimated number of guests shown on your agreement and menu.

MENU PRICING

We require a pre-set menu for parties of 7 or more. Dinner menu prices range from \$75 to \$125 per person with additional choices and supplements available upon request.

WINE & BEVERAGES

Fiola features an extensive wine cellar, and our sommelier team is available to assist in making advance selections for your event. Groups larger than 15 guests must pre-select wines and we encourage smaller groups to select in advance to guarantee availability. If you do not want to pre-select wines, you may order when you arrive (selections on the day of the event are based on availability and will need a 15 minute grace period after ordering). Additionally, we invite you to allow our bar team to craft a signature cocktail for your event.

CORKAGE

We do not offer corkage for private events.

PRINTED MENUS

We are pleased to offer personalized menus for our guests, which can feature a heading or company logo. Black and white menus are complimentary, menus printed in color incur a fee of \$1 per menu.

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PLACE CARDS

Place cards can be printed and arranged on the table for a fee of \$3 per card. We require 72 hours notice of final names with a seating chart.

LINENS

We provide standard white linen napkins for all events; White tablecloths are provided for for events in the Toto room and the rooftop. Tablecloths are available in all spaces upon request. Specialty options are available an additional charge.

AUDIO-VISUAL NEEDS

When reserved together, our Luca and Aliche rooms can be equipped with complete audio visual capabilities. Our \$150 audio visual charge includes: setup, use of our screen and projector as well as microphone and speaker system.

FLOWERS

We can arrange your floral requirements. The arrangements are yours to keep, or give to your guests, at the conclusion of your function. The cost will be added to your final bill.

DELIVERIES & STORAGE

Should you require printed materials, gifts or other items to be shipped to Fiola in advance of your event, please send them c/o Fiola 601 Pennsylvania Avenue NW Suite 125, Washington DC 20004, Attn: Private Events/Sarah Bengtson, and clearly indicate the name and date of your event.

PARTING GIFTS

We can offer a selection of favors as a conclusion to your event, including confections or baked goods from our pastry team, signed copies of Chef Fabio Trabocchi's Cucina of Le Marche cookbook, or gift cards to our restaurants. Please inquire for more details

VALET PARKING

Located on Indiana Avenue directly in front of Fiola's entrance, valet parking service is offered for \$8 per car for dinner only. For lunch events, please inquire about nearby parking garages. GPS driving directions: 678 Indiana Avenue NW.

COAT CHECK

Coat check is always available and is complimentary.

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