



Christmas Eve 2018

Feast of The Seven Fishes

4 Courses & Dessert · 165

Premier Wine Pairing · 115

Venetian Calamari Salad & Caviar

Champagne Jacquesson, Extra Brut, Cuvee 739

Baked Maine Scallops & Black Truffle

Donnafugata, Chiaranda 2013

Gnocchi, Alaska King Crab, Tairagai Clams

Seguin-Manuel, Beaune 'Bressandes' 2012

Maine Lobster & Barolo

Passopisciaro, Contrada 'Rampante' 2015

Christmas Italian Panettone

Broadbent Colheita Madeira 1996

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A la Carte White Truffle

75 For 3 Grams / 120 For 6 Grams

Choice of Hand Cut Pappardelle or Risotto alla Parmigiana

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A la Carte Menu

3 Courses & Dessert · 145 4 Courses & Dessert · 165

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Menu & Pricing Subject to Change

Vegetarian & Gluten Free Pasta Substitutions Available

Please alert your server 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.*