



# FORAGED

## FEAST OF THE SEVEN FISHES

DECEMBER 24<sup>TH</sup> AT 6:30 PM

120 per Person | Wine Pairing 55 per Person

### Tuna Crudo

*Yuzu Emulsion, Edamame, Calabrian Chili Oil, Pickled Onion, Fresh Dill*

### Stuffed Squid

*Shrimp & Crab Filling, Squid Ink Sauce, Baby Garden Greens*

### Lobster Bisque

*Crab Knuckles, Micro Carrots, Cognac Essence*

### Clam Vongole

*Manila Clams, White Wine, Lemon Butter, Fresh Parsley*

### Red Shrimp

*Pickled Carrot, Toasted Pine Nuts, Garlic Confit*

### Seared Scallops

*Charred Scallops, Cannellini Bean Stew, Olive Oil, Garden Herbs*

### Baked Branzino

*Roasted Shaved Fennel, Finger Lime, Garden Herbs, Carrot Glaze, Wild Pollen*