

# Feast of the Seven Fishes

CHRISTMAS EVE & CHRISTMAS DAY

75 pp.

## FIRST COURSE

### FRITELLE DI GRANCHIO E VONGOLE

peekytoe crab & clam fritters, meyer lemon-caper aioli, pepper cress

## SECOND COURSE

### SPAGHETTI FRA DIAVOLO

spicy tomato, shrimp, scallops, calamari, whipped ricotta, oregano

## THIRD COURSE

### BACCALÀ AL FORNO

baked codfish, maine lobster gratin, wilted escarole, fennel,  
blood orange emulsion

*dustin gonzales*

CHEF DE CUISINE

THE  
CLAM

*Seafood Specialties*