

# GRACE

MODERN AMERICAN CLASSICS

## **Feast of the Seven Fishes**

*Tuesday, December 17<sup>th</sup>, 2019*

Reception at 6:30pm

### **Selection of Passed Canapés**

*Cantina della Volta, Lambrusco Rosé, Italy, 2013*

Dinner at 7:00pm

### **Swordfish Ham**

arugula, mustard seeds, aged balsamic and horseradish

*Cantina della Volta, Lambrusco Rosé, Italy, 2013*

### **Frito Misto**

peroni beer battered calamari, bay scallops and prawns  
with Calabrian chili aioli and charred lemon

*Tiberio, Trebbiano d'Abruzzo, Italy, 2017*

### **Little Neck Clam Toast**

kale salsa verde, anchovy and egg yolk bottarga

*Bosco de Merlo, Chardonnay, Veneto, Italy, 2017*

### **Black Cod**

dried tomato, pine nuts, capers and castelvetro olives

*Mandarossa, Frappato, Sicily, Italy, 2017*

### **Maine Lobster Fra Diavola**

house made capellini pasta, broccoli de cecco and basil

*Mandarossa, Frappato, Sicily, Italy, 2017*

### **Ocean Trout**

Umbrian lentils, soft polenta, red cabbage and truffles

*Scarpa, Barbera d'Asti, Italy, 2015*

### **Marscapone Cannoli**

winter citrus, espresso syrup and almond gelato

*Marchesi Incisa, Moscato d'Asti, Italy, 2018*

*\$145 per person plus tax and gratuity*

*Executive Chef: Blaine Staniford*