

# GRACE

MODERN AMERICAN CLASSICS

## The Feast of the Seven Fishes

Wednesday, December 15, 2021

Seated Reception, 6:30pm

### **Selection of Passed Canapés**

*Bosco del Merlo, Millesimato, Brut, Italy, NV*

### **Crudo of Maine Lobster**

coral sauce, finger limes and chives

*Bosco del Merlo, Millesimato, Brut, Italy, NV*

### **Charcoal Grilled Prawns**

fennel pollen and preserved lemon

*Conte della Vipera, Sauvignon Blanc/Semillon, Umbria, Italy, 2018*

### **Swordfish and Rosemary Spiedini**

salsa verde, pickled mustard seeds and cured egg yolk bottarga

*Conte della Vipera, Sauvignon Blanc/Semillon, Umbria, Italy, 2018*

### **Fregola Sarda**

winter squash soffrito, Maine mussels, saffron and sea urchin butter

*Casa Emma, Chianti Classico, Italy, 2018*

### **Murray Cod al Cartoccio**

calabrian chili, toasted garlic and broccoli de cecco

*Casa Emma, Chianti Classico, Italy, 2018*

### **Striped Bass**

squid ink risotto, crushed San Marzano tomatoes,

castelvetrano olives and colatura

*Prunotto, Barbaresco, Piedmonte, Italy 2017*

### **Trio of Cannolis**

vanilla whipped mascarpone with pistachio praline and chocolate budino

*Taylor 20 Year Tawny, Portugal, NV*

\$175 per person plus tax and gratuity

Executive Chef: Blaine Staniford

Sommeliers: Tony Fino-Fraser and Chelsea Monschein