



Feast of the Seven Fishes

Join us for a very special Italian Christmas-inspired evening with Browne Trading Company and Barton Seaver, an internationally acclaimed author, explorer, seafood expert, and educator. Together with Barton Seaver, our Executive Chef Jose Ochoa, and his culinary team created a feast of seven fishes, highlighting sustainable and local seafood, finished with an Italian Napoleon dessert by our Pastry Chef Gwentythe Frechette.

Amuse Bouche

Aphrodite Oyster Fresno Horseradish Espuma

One

Hiramasa Crudo Pinenut Shallot Lemon

Two

Seafood Salad Calamari Shrimp Mussels

Three

Maine Diver Scallop Brown Butter Chardonnay Garlic

Four

Jonah Crab Tortellini Puttanesca Pecorino

Five

Cioppino Lobster Sourdough Clams

Six

Baccala alla Ghiotta Lemon Olives Tomato

Seven

Cocoa Napoleon Coffee Mascarpone

Menu 187

Wine pairing 93

Executive Chef – Jose Ochoa

Maître 'D – Sven Smits

Pastry Chef – Gwentythe Frechette

Wine Director – Erik Perry

Consulting Sommelier – Alex Marchesini