

CHRISTMAS EVE SPECIALS

STARTERS

LOBSTER BISQUE

decadent lobster cream soup

MOROCCAN CIGARS

16 seasoned ground beef and herbs wrapped in phyllo; spicy yogurt sauce

SEAFOOD CHARCUTERIE

smoked salmon, smoked trout, marinated white anchovies, selection of cheeses, pickled vegetables

CHEF'S TABLE OF THE SEVEN FISHES

a shareable feast from the sea customized to your group (meat as well, if you like!) that nonna would be proud of minimum four people everyone in the party must participate

MAINS

STIFADO OF THE SEVEN FISHES

shrimp, calamari, clams, mussels, whitefish, salmon, and crab stewed in tomato with pearl onions; over hilopites (greek pasta)

BROILED SHRIMP SCAMPI

34

17

25

f🛮 ve U10 shrimp broiled with garlic, butter, wine, lemon, and herbs; over rice pilaf

TWENTY LAYER LASAGNA

28

twenty layers of fresh pasta, ricotta, fresh mozz, herbs, crumbled italian sausage, tomato sauce

GRILLED WHOLE BRONZINO

cooked over an open flame; ladolemono, capers, greek oregano; spanakorizo

