



A SEAFOOD EXTRAVAGANZA

Five Course Tasting Dinner

presented by
Chef Regina Castellano

FIRST

Slow Roasted Octopus
Fennel | pomegranate | extra virgin olive oil
Feudi di San Gregorio, Greco di Tufo '17

SECOND

Ravioli
lobster | Ricotta | lemon | Limoncello cream sauce
Chateau du Trignon, Cotes du Rhone, Roussanne '17

THIRD

Scallop
corn | pea | parmesan
Caves Naveran, Cava Dama '15

FOURTH

Tuna
Blue Fin Tuna Tartare | avocado | wasabi | soy
Chilled Sake, Suwa Mantensei Star Filed Sky, Junmai Ginjo

FIFTH

Fish in a Bowl
Green tea | rock candy | nerds | swedish fish
TBD