



Christmas Eve Feast of the 7 Fishes Italian Dinner -- 12 Guests

Cicchetti during Cocktail Hour (Choose 3):

Salad of cherry tomatoes, red onions, orange sections, shaved bottarga
Smoked salmon crostini, creme fraiche and caviar
Shooters of crema di ceci (chickpea soup) with shrimp skewer
Baccala' montecato on polenta squares
Pesce en saor: marinated sardines with onions, raisins, and pine nuts

Antipasti passed at table:

Crudo di pesce fresco – seasonal white fish and tuna, with citrus, herbs, extra virgin olive oil
Seafood salad with citrus vinaigrette, shaved fennel and herbs
Fried calamari with spicy tomato sauce

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Pasta course (Choose 1):

Classic spaghetti alle vongole (white clam sauce)
Homemade seafood ravioli with three Ps (pomodorini, parsley, peperoncino)
Herbed cuscusu con cozze (Sicilian couscous with mussels)
Tagliolini with crab, caviar, and prosecco sauce

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Secondo (Choose 1):

Snapper fillets over melted julienned vegetables in a saffron-white wine sauce
Swordfish alla Siciliana: olives, capers, pine nuts, raisins in sweet and sour
Stewed octopus with Castelvetro olives, potatoes, celery, red wine
Insalata Catalana: room temp lobster, cherry tomatoes, potatoes, red onion, herbs, citrus-truffle oil dressing

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Contorno (Choose 3):

Roasted chard (red and green)
Roasted butternut squash, kale, pomegranate
Balsamic-glazed brussels sprouts, pancetta, onion
Pan-seared asparagus
Mixed field greens, shaved veggies and vinaigrette
Stewed red cabbage in agrodolce (sweet + sour)
Roasted seasonal veggies

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Dessert course (Choose 1)

Torta caprese (chocolate-almond) with whipped cream and sugared berries
Torta di carote with cream cheese-mascarpone icing
Pavlova "Montebianco" with seasonal fruits and nuts
Limoncello Tiramisu'

fabulous food

www.bluaubergine.com

nyc +1 646.339.5242

roma +39 347.260.7465