

**A Feast of Many Fishes**  
21, 22 & 23 December 2021



**‘Mi Cuit Salmon’**

Flash-Seared 104 degrees F. Sous Vide North Atlantic Salmon  
Fillet/Potato Puree/Sorrel & Celery Salad/Crispy Salmon Skin/Fried  
Capers, Parsley & Brown Butter

**‘Grilled Octopus’**

Red Wine-Marinated Braised & Grilled Spanish Octopus/Preserved  
Lemons, Olives, Beans, Salt Potatoes, Garlic, Tomatoes &  
Onions/Grilled Baguette/Arugula

**‘Halibut Chowder’**

Roasted Halibut/Braised Bacon/Bacon Fat Crumbs/Cream, Celery,  
Carrot, Onion, Dill & Clam Jus

**‘Fish Cake & Chips’**

Panko-Fried Cod & Potato Cakes/French Fries/Tartar Sauce/Lemon

**‘Sole Jubilee’**

Poached Sole Roulade/Celery, Leek, Carrot & Shiitake  
Mushrooms/Puff Pastry/Fish Veloute