

FEAST OF THE SEVEN CONTINENTS

eat the whole stuffy steamed clams, fennel, shell pizelle
smoked eel roll Chicago-style, giardiniera, pepperoncini jus
kanoj t whipped baccal , Calabrian chile, trout roe

Royal Red shrimp crudo pretzel, honey mustard, Scampi sauce
Chuo Bodushu, 'Grace,' Koshu, Yamanashi, JP 2023

crab Louie dip citrus, egg yolk, Old Bay chips
mussels parm our Progresso, red sauce, mozz
celery root ton  confit tuna, brown butter, capers **Alba truffle?!** +25
Alessandra Divella, 'Blanc de blancs,' Franciacorta, IT 2021

bucatini caviar, olive oil-dashi, nori breadcrumbs
waves barbecue crawfish, sunchoke
Centennial Mountain, Carricante, Sonoma, CA 2019

seawedge salad Tetrazzini scallop bacon, peas, spearing
skate cheeks coconut risotto, creole sauce
Bira Wines, 'Nicola Brunetto,' Sangiovese, Valle de Uco, Argentina 2021

panettone Habesha fruits of the sea
Barolo Chinato, G.D. Vajra, Piedmont, IT NV

Nutcracker Sweet clementines, chestnuts, conversation
Nocino di Jake, Brooklyn, NY 2025

CAFE MARS
DECEMBER 2025