






# FEAST OF THE SEVEN CONTINENTS




**eat the whole stuffy** steamed clams, fennel, shell pizelle  
**smoked eel roll** Chicago-style, giardiniera, pepperoncini jus  
**kanojēt** whipped baccalà, 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 toné** 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, sunchokes  
*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*



**Café  
Mars**

**DECEMBER 2025**

