



BLUE HERON  
RESTAURANT  
& CATERING

Blue Heron Restaurant Presents

# Feast of the Seven Fishes Wine Dinner

Friday, December 8 2017 — 6:30 PM

## Amuse Bouche

Crab Bisque

Salmon Rillettes, Lemon Marmalade, Crostini  
Matiz Gallego Sardine, Caper Herb Salad, Grilled Tomato Bread  
*Samas, Agricola Punica (Sardinia) 2014*

## Bay Scallop Crudo

Red Grapefruit, Lime, Chili, Cilantro, Sicilian Olive Oil  
*Gavi Le Mame, Michele Chiarlo (Piedmont) 2015*

## Salad of Romaine

Anchovy Vinaigrette, Parmigiano-Reggiano

## Housemade Fettuccini

Clams, Rock Shrimp, Pancetta, Chilis, Toasted Garlic  
*Montessu, Agricola Punica (Sardinia) 2013*

## Pan Seared Grouper

Tomato Passata, Olives, Capers  
*Le Difese, Tenuta San Guido (Tuscany) 2015*

## Swordfish Marsala

Mushrooms, Marsala Wine Sauce, Creamy Polenta  
*Veronese Campofiorin Rosso, Masi Agricola (Veneto) 2014*

## Lemon Polenta Cake

Limoncello Sorbetto  
*Prosecco Brut, Caposaldo (Veneto) NV*

**\$85/person**

(price does not include tax or gratuity)

