

# New Year's Eve

December 31, 2018

Felice Anno Nuovo



## CAVIAR & MOZZARELLA

Zeppole, Prosciutto, Wild Flower Honey



## NANTUCKET BAY SCALLOP

Blood Orange, Green Chartreuse, Basil



## CLAMS 'CASINO'

Castelvetro Olive, Caper, Sicilian Oregano



## SPANISH OCTOPUS

Winter Citrus, Saffron Aioli, Caper



## LOBSTER AGNOLOTTI

Butternut Squash, Uni, Meyer Lemon



## GRILLED BRANZINO

Porcini, Winter Black Truffle, Vermouth



## LEMON VEBENA GELATO

Walnut Streusel, Burnt Honey, Tarragon



\$135 per person

Optional Wine Pairing \$85

@CALMARERESTAURANT