

Nauset Beach Club

2016 "Feast of Fishes" Christmas Eve Dinner

5-Course Menu @ \$55.00 Per Person Excluding Beverage, Tax and Gratuity. Orders for all courses will be accepted from the start.

APRIBOCCA

Crostini con Baccala, CROSTINI OF DRIED COD WITH CREAM CHEESE, CASTRELVETRANO OLIVES, CHIVES AND PARSLEY

ANTIPASTI

PLEASE SELECT ONE

Zuppa, CREAM OF CHUNKY ROASTED CAULIFLOWER, ROASTED GARLIC AND GRILLED MARINATED SHRIMP, ROASTED RED PEPPER DRIZZEL

Risotto di Frittelle con Granchio, CRAB MEAT RISOTTO FRITTER WITH MASCARPONE, SWEET MARINARA, ARUGULA OIL

Ostriche, THREE OVEN ROASTED NAUSET OYSTERS, PRESERVED LEMON-PANKO WITH SHALLOTS, GARLIC AND HERBS

Zuppa, ESCAROLE AND CANNILINI BEANS WITH CIPPOLINI ONIONS

Calamaro, SQUID TUBES, SPICY PLUM TOMATOES-FISH FUME-BUTTER SAUCE WITH SHAVED GARLIC AND FRESH OREGANO, WILTED ARUGULA

Salmone, OUR CURED SALMON, SHAVED FENNEL WITH CITRUS AND CAPERS, SPICY AIOLI

INSALATA

Insalata di Romaine, BABY ROMAINE, CREAMY LEMON-ANCHOIVE DRESSING, PECORINO ROMANO CROSTINI

SECONDI

PLEASE SELECT ONE

Pesce Spada, GRILLED SWORDFISH, WHITE ANCHOVIE-GARLIC-OREGANO-BUTTER, GRILLED ASPARAGUS, ROASTED POTATO

Solgio Involtini, CHARDONNAY BAKED ROLLED STUFFED SOLE, PANKO WITH SUN-DRIED TOMATOES, GARLIC, SHALLOTS, CREAMY-WINE-LEMON-TARRAGON SAUCE, SAUTEED SPINACH

Linguine Nera con Vongole, BLACK LINGUINI, LOCAL LITTLE NECK CLAMS, ROASTED TOMATOES, GARLIC, SHALLOTS, CHILI, VIRGIN OLIVE OIL, CLAM JUICE

Salmone, GRILLED WESTER ROSS SALMON, MODERN AGED BALSAMIC SAUCE WITH HERBS DE PROVENCE, BROCOLLI RABE, ROASTED SWEET POTATO

Merluzzo, HERB-PRESERVED LEMON-PARSLEY-PANKO CRUSTED COD, SWEET ROASTED CUBANELLA PEPPER RELISH, WITH PLUM TOMATOES, GARLIC, BASIL, CALAMATA OLIVES AND CAPERS, SAUTEED ESCAROLE

Gamberi, JUMBO POACHED SHRIMP, PLUM TOMATO SAUCE, WINE, BUTTER, SHAVED GARLIC AND FRESH OREGANO, WILTED ARUGULA, FETTUCCHINI

Capasanta Scottate, SEARED SEA SCALLOPS, CREAM RISOTTO WITH BABY BELLA, PEAS AND CHIVES, ARUGULA PESTO

UN MOMENTO DOLCE...

PLEASE SELECT ONE

Panna Cotta, SILKY VANILLA BEAN CUSTARD, MIXED BERRY COULIS

Sorbetto, LEMON SORBET, BLUEBERRY COMPOTE

Dolce al Mousse, CHOCOLATE MOUSSE, VANILLA-ORANGE CREAM

Gelati di Café, TOFFEE-VANILLA HEATH BAR CRUNCH, HOMEMADE CAREMEL SAUCE

Cannoli, MASCARPONE AND RICCOTA WITH HONEY, VANILLA AND LEMON-ORANGE ZEST, DECAF ESPRESSO-CHOCOLATE SAUCE