

DECEMBER 24,  
2023

# DRIIFT

REHOBOTH  
BEACH  
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## FEAST OF THE SEVEN FISHES MENU

### FAMILY STYLE SHARE COURSES:

*Virginia Little Neck Clams Casino* - pancetta, white wine, focaccia breadcrumb, parsley

*Salt Cod Croquettes* - calabrian chili aioli, yukon gold potatoes, lemon wedge

*Rehoboth Rose Oysters Rockefeller* - chopped spinach, pernod, focaccia breadcrumb

*Charcoal Grilled Calamari Skewers* - marinated banana peppers, sun dried tomato sauce vierge

### PLATED COURSES:

*Grilled Eastview Farms Broccoli Caesar* - white bean tonnato, kale, candied lemon peel, red onion, locatelli pecorino, crispy chickpeas

*Maine Lobster Rotolo* - creme fraiche, tarragon, braised swiss chard, sauce americaine

*Charcoal Grilled Filet of Bronzino* - roasted Fifer Orchards brussels sprouts, marinated cauliflower, black currant & pine nut agrodolce, grated black truffle

*Tiramisu* - amaro coffee syrup, ladyfingers, mascarpone, cocoa powder

TODAY'S MENU  
CURATED BY



CHEF TOM WISWELL

