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CINQUE TERRE TO HOST CHRISTMAS EVE “FEAST OF THE SEVEN FISHES”

Traditional “prenatalizio” dinner to feature local, fresh crab, clams, cod and more.

Portland, Maine – Chef Lee Skawinski, executive chef and co-owner of Portland’s popular Cinque Terre (www.cinqueterremaine.com) restaurant, today announced plans for the 2010 “Feast of the Seven Fishes,” an annual Christmas Eve tradition at the restaurant. The dinner will feature a customary Italian, multi-course meal, and a carefully planned wine flight and an array of holiday cocktail offerings will be specially priced for the evening. Offered in addition to Cinque Terre’s regular menu, which features nationally recognized Ligurian-inspired cuisine, the “Feast” menu will be served 4:30-8 p.m. on Friday, December 24, and will give locals and visitors to the city a merry dining alternative.

“Our Feast of the Seven Fishes has become a holiday ‘can’t miss’ event for many of our guests and provides a relaxed setting for spending quality time with family and friends,” said Skawinski. “We anticipate a festive, full house again this year.”

Believed to have originated in southern Italy, the Feast of the Seven Fishes is considered a commemoration of the wait for the midnight birth of Jesus. In time-honored Italian tradition, it typically consists of dishes that spotlight seven different hot and cold fish offerings. Skawinski’s locally focused menu will feature Olivia’s Garden basil and organic greens, hand-picked Maine crab, and local mushroom risotto. Highlights also include a shaved fennel, pea shoot and celery root salad with grilled Winter Point oysters, roasted Countneck clams and poached gulf shrimp; and roasted basil crusted Atlantic cod served with sautéed Swiss chard along with San Marzano tomato and organic white bean ragu. The tempting dessert trio will feature maple panna cotta with poached pears, spiced rum cake with apple compote and mascarpone cheesecake with candied quince.



Skawinski is partnering with Maine wine purveyors to create the event’s impressive wine menu with an array of red, white and sparkling options selected to complement each course. Scott Doherty, Cinque Terre’s talented mixologist, will recommend assorted cocktail specials, as well.

The cost for the five-course meal is \$50 per person (excluding beverages, tax and gratuity). Reservations are recommended: Phone (207) 347-6154.

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About Cinque Terre (www.cinqueterremaine.com)

Known for its authentic, seasonal Ligurian cuisine, *The New York Times*, *Gourmet*, The James Beard Foundation, *The Boston Globe*, and *The Portland Press Herald* list Cinque Terre as one of Portland's "Must-Dine" experiences. Situated just steps from Portland's working waterfront, Cinque Terre has been named to the Epicurious list of "Top Ten Farm-to-Table Restaurants in the U.S." and has for several consecutive years earned *Wine Spectator's* "Award of Excellence" for its impressive, all-Italian wine list.

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