



*Coast to Coast*

February 7th, 2020

## SNACKS

Fogo Island Shrimp Cocktail with Avocado & Fried Shallots

Fresh Oysters with Shallot Mignonette

Fried Squid with Pickled Chili & Roasted Lemon Aioli

## APPETIZERS

Smoked Salmon with Beetroot, Horseradish and Caper

Seared Albacore Tuna with Citrus & Soft Herbs

Smoked Whitefish with Grilled Sourdough

## ENTRÉES

Mussels with Green Curry & Coconut

Kolapore Trout with Brown Butter & Pickled Wild Leek

Roasted Pickerel with Celeriac, Crème Fraiche & Dijon

Queen Scallop Risotto

## SIDES

Endive Salad with Celery Heart, Toasted Walnut & Blue Cheese

Charred Cauliflower with Fried Capers & Horseradish

Roasted Carrots with Sunflower Miso & Dill

## DESSERTS

Crème Brulee

Chocolate & Peanut Butter Praline