

MENU & PAIRING

Created by Chef Avi Yadin Sternberg

WELCOME DRINK

Apple Hop Cider

COURSE 1 - SHELLS

Oysters on the Half Shell - Ponzu : Ginger

BBQ Oysters - Cajun Garlic Butter, Blackberry Gastrique

Steamed Clam Brushetta - Confit Tomato

Paired with Spindrift Sparkling Wine

COURSE 2 - MUSSELS

Mussel Adobo Taco

Handmade Fried Bread, Gauacamole, Lime Crema

Paired with Siegerrbe

COURSE 3 - CRAB

Toasted Curry Crab Cake

Mango Chutney, Seasonal SHaw

Paired with Auxerrois

COURSE 4 - SCALLOP

Scallop Miso St. Jacques

Charred Green Onion, Miso Cream Tobiko, Pecorino Romano

Paired with White Seas

COURSE 5 - SALMON

Salmon Coubilac

Sockeye Slamon, Flaky Pastry, Wild Mushrooms, Rice

Lemon and Dill Hollandaise

Paired with Pinot Noir

COURSE 6 - DESSERT

Upside Down Plum cake, Chantilly Cream

Paired with Black Currant Cider