

Private Seafood Dinner

This curated seafood tasting experience takes guests on a journey from fresh and vibrant beginnings to rich, comforting flavors, culminating in a light, refreshing finish. Each course highlights the natural elegance of the ocean's finest offerings, carefully balanced with textures and sauces to create a harmonious and memorable meal.

Amuse-Bouche

- Oyster with Champagne Mignonette – Freshly shucked oysters topped with a delicate champagne mignonette, microgreens, and a hint of lemon

Appetizer

- Mini Crab Cake – Golden pan-seared crab cake served with roasted red pepper aioli and a petite herb salad

Soup

- New England Clam Chowder – Creamy chowder with tender clams, Yukon gold potatoes, and fresh thyme, served with a toasted baguette slice

Main Course

- Pan-Seared Salmon – Perfectly seared salmon with a lemon beurre blanc, served alongside seasonal vegetables and a silky potato purée

Dessert

- Lemon Panna Cotta – Silky, citrus-infused panna cotta topped with fresh berries and a berry syrup