

Seafood Tasting Menu

Course 1 – Amuse-Bouche

- Mini Scallop Ceviche
- Tender scallops lightly cured in fresh citrus, accented with a touch of chili oil and micro herbs.

Course 2

- Yellowfin Tuna Carpaccio
- Sushigrade tuna fanned elegantly, drizzled with ponzu and sesame oil, topped with microgreens, radish slices, and crispy Cucumbers.

Course 3

- Alaskan King Crab Citrus Salad with Oranges
- Tender king crab tossed with fresh orange segments, microgreens, and a light citrus vinaigrette, finished with a drizzle of olive oil

Course 4

- Salmon Bites with SoyGinger Marinade
- Bitesized salmon pieces lightly marinated in soyginger and seared to perfection, garnished with microgreens.

Course 5

- Lobster Bisque
- Velvety lobster bisque with tender lobster chunks

Course 6

- Seared Diver Scallop with Lemon Beurre Blanc
- Caramelized scallop atop a silky lemon beurre blanc, garnished with micro herbs and delicate vegetable ribbons.

Course 7

- MisoGlazed Black Cod
- Tender black cod roasted with a rich miso glaze

Course 8 – Dessert

- Mini Key Lime Pie
- Tart and sweet mini key lime pie finished with a touch of toasted coconut.