



Seafood Market

Friday, December 21, 2018

Salad Selections

Baby Octopus, Blood Orange, Fennel, Sweet Peppers, Red Onion, Oregano Vinaigrette
Crab Louie, Romaine, Cucumber, Radish, Avocado, Asparagus, Egg, Traditional Dressing
Grilled Vegetable, Halloumi, Mint Yogurt
Baby Beets, Endive, Charred Radicchio, Manchego, Spiced Pepitas, Whipped Chevre, Apple Vinaigrette
Prosciutto & Melon, Compressed Melon, Grana Padano, Aged Balsamic, EVOO
Citrus Coleslaw

Chilled Seafood

Oysters on the Half Shell, Florida Stone Crab Claws, Snapper Ceviche
Little Neck Clams, Funky Buddha Poached Shrimp
Cocktail Sauce, Champagne Mignonette, Mustard Aioli, Lemon

Hot

Warm Key West Shrimp Dip, Artisanal Breads
Steamed Mussels, Hard Cider, Bacon, Leek
Paella, Shellfish, Chicken, Chorizo, Saffron, Tomato
Linguine & Clams, White Wine, Garlic, Parsley, Lemon
Prassorizo-Leek, Calamari, Arborio Rice
Spanish Mackerel, Blistered Broccolini, Peewee Potatoes, Fennel-Calabrian Chili Escabeche

Sauté Station

Scallops, Truffle Creamed Corn

Zuppa di Pesce

Seafood Broth, Tomato, Acini de Pepe

Carving Station

Smoked Prime Rib

Horseradish Cream, Au Jus

Banana Leaf Roasted Whole Snapper

Salsa Verde, Tomato Emulsion

Sweet Endings

Passion Fruit Tart
Chocolate Moelleux
Maple Bourbon Crème Brûlée
Eggnog Tres Leche
Apple Cider Doughnut Holes
Nutella Opera
Profiteroles
Key Lime Blueberry Mousse Verrine

\$65 Adults \ \$16 Children ages 5-12
Children 4 and under complimentary