
SEAFOOD BUFFET

March 18, 2023

SOUP

Potato Leek

Lobster Bisque

Artisanal Breads, Whipped Butter, Chutney

RAW BAR

XL Stone Crab Claws

East And West Coast Oysters

Alaskan Snow Crab Legs

Cherrystone Clams

Key West Pink Chilled Shrimp

Key Lime Mustard, Cocktail Sauce, Champagne Mignonette, Lemon

CAVIAR BAR

Hackleback, Paddlefish, American Sturgeon

Crème Fraiche, Chopped Egg, Shallot, Capers, Brioche

SUSHI & CEVICHE BAR

Sushi

Spicy Tuna Roll, California Roll, Tempura Shrimp

Sashimi

Salmon, Yellowfin Tuna, Wahoo, Hamachi

Pickled Ginger, Wasabi, Soy Sauce

King Salmon Ceviche, Avocado, Tobiko, Yuzu

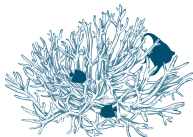
Tuna Crudo, Black Garlic Aioli, Truffle, Crispy Wonton

FRUIT & CHEESE

Artisanal Domestic and Imported Cheese

Seasonal Fruit Display, Assorted Berries, Local Exotic

Assorted Chutneys, Dried Fruit, Bread Crisps



THE OCEAN
ROOM

SEAFOOD BUFFET

SMOKED & CURED

Smoked Salmon
Cream Cheese, Caper, Red Onion

Fennel Cured Salmon
Cucumber, Lemon-Dill Aioli

Smoked Fish Dip
Pickled Vegetables, Baguette

Country Terrine
Caperberry, Cornichon, Spicy Mustard

SALAD BAR

Caesar Salad
Anchovy, Lemon, Crouton

Root Vegetable
Winter Squash, Celery Root, Parsnip, Heirloom Carrot, Purple Radish, Honey Glaze Pecans, Bourbon Maple-Apple Cider Vinaigrette

Kale
Red Kale, Baby Kale, Apricot, Quinoa, Avocado, Apple, Radish, Cashew Dressing

Grains
Farro, Barley, Lentil, Wehani Rice, Sun-Dried Tomato, Moroccan Olives, Cucumber, Sumac Onions, Balsamic Vinaigrette

HOT PLATES

Slow Roasted Prime Rib
Loaded Baked Potato, Haricot Vert, Horseradish Cream, Au Jus

Poached Lobster Tail
Spring Pea Risotto, Gruyere, Wild Mushrooms

Ora King Salmon
Jasmine Rice, Asparagus, Crab Meat, Classic Hollandaise

Pad Thai
Key West Pink Shrimp, Rice Noodles, Egg, Roasted Peanut, Tamarind, Lime

KIDS

Chicken Tenders & French Fries

Kobe Sliders & French Fries

Elbow Pasta, Marinara or Cheese Sauce

6oz Filet, Baked Potato, Asparagus

