
SEAFOOD BUFFET

February 24, 2024

SOUP

Crab & Corn

Lobster Bisque

Artisanal Breads, Whipped Butter, Chutney

RAW BAR

XL Stone Crab Claws

Key West Pink Chilled Shrimp

Alaskan Snow Crab Legs

East And West Coast Oysters

Mango Poke

Key Lime Mustard, Cocktail Sauce, Champagne Mignonette, Lemon

CAVIAR BAR

Hackleback, Paddlefish, American Sturgeon

Crème Fraiche, Chopped Egg, Shallot, Capers, Brioche

SUSHI & CEVICHE BAR

Shrimp Ceviche

lime, red onion, cilantro, yuzu

Sushi

spicy tuna roll, california roll, tempura shrimp

Sashimi

salmon, yellowfin tuna, wahoo, hamachi

Pickled Ginger, Wasabi, Soy Sauce

FRUIT & CHEESE

Artisanal Domestic and Imported Cheese

Seasonal Fruit Display, Assorted Berries, Local Exotic

Assorted Chutneys, Dried Fruit, Bread Crisps



SEAFOOD BUFFET

SMOKED & CURED

Smoked Salmon
cream cheese, caper, red onion

Beet Cured Salmon
marble rye toast, crème fraiche

Chef Ian's Seasonal Terrine
caperberry, cornichone, spicy mustard

SALAD BAR

Caesar Salad
anchovy, lemon, crouton

Tender Lettuce
*Boston bibb, mache, frisée, fig, raspberry, pear, goat cheese,
toasted almond, sherry vinaigrette*

Caprese
heirloom tomatoes, peach, burrata, cured lemon, pine nuts, basil oil

Grains
roasted cauliflower, quinoa, pepitas, citrus vinaigrette

HOT PLATES

Slow Roasted Prime Rib
loaded baked potato, asparagus, au jus

Lobster
rock shrimp risotto, roasted tomato, bacon vinaigrette

Blackened Salmon
succotash, roasted potatoes, roasted garlic butter

Grilled Grouper
beet hummus, orange fennel salad

