



WELCOME TO THE LONG TABLE DINNER SERIES  
CO-HOSTED BY ORGANIC OCEAN SEAFOOD

· Tuesday, September 24, 2024 ·

## CANAPÉ MENU

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### Effingham Oysters

Served on a half shell with Mignonette

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### Albacore Tuna Anguachile

Chilli peppers, lime juice, cucumbers, red onion

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### Humboldt Squid

Grilled with maple fermented chilli

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### Hokkaido Scallop Crudo

Extra virgin olive oil, fresh herbs

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We believe that our guests should have the option to fully experience our service before considering a gratuity. If you would like to leave a gratuity at the end of the evening, please let our service staff know.

Menu is subject to change



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### Gitanyow Sockeye Salmon

Smoked on a cedar plank, served with spicy greens, beets, radish, onion, sumac oil, sour cream dressing

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### Seafood Boil

Manilla Clams, Honey Mussels, Blue Shrimp, Pacific Giant Octopus, potatoes, corn, butter, old bay ala Bruce.

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### Caviar

Ikura cured salmon caviar, lemon balm ice cream, extra virgin olive oil, maple syrup, lemon balm crisp

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### Waldorf Pudding

Custard, dried and fresh fruit, walnuts, candied ginger, molasses cookie crumb

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