



Seafood Dinner

AMUSE BOUCHE

HOUSE COOKED WILD SHRIMP WITH TONY'S COCKTAIL SAUCE

APPETIZER

ITALIAN OCTOPUS SALAD SERVED FAMILY STYLE
OYSTER FLIGHT - THREE VARIETIES SERVED WITH
MIGNONETTE COCKTAIL AND LEMON WEDGES

ENTRÉE

CEDAR PLANKED ARCTIC CHAR
LUNDBERG WILD RICE
HONEY GLAZED FRENCH CARROTS

DESSERT

MARTINI GLASS WITH LEMON, MANGO, RASPBERRY SORBET,
SPARKLING DRY SODA & MINT

PRESENTATIONS BY:

AMANDA DURAN SEAFOOD SPECIALIST, SEATTLE FISH CO.

MICK ROSSACCI HEAD CHEF AND OWNER, TONY'S MEATS & MARKET

STEFAN KOSMICKI MEAT AND SEAFOOD BUYER, TONY'S MEATS & MARKET