



# 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