

OCEAN OF PLENTY
SHELLFISH GALA DINNER
Friday November 12th 2010
Fanny Bay Hall

menu

Doors open 6:30pm

Appetizers 7:00pm

- ★ Geoduck fritters with lemon and dill accents
- ★ Sea cucumber, ceviche style with orange, cilantro and touch of hot chilis
- ★ Oyster Bar - The 'Cowie Creek' oyster with choice of tarragon mignonette, lime cilantro pesto or a chili garlic sauce

Seated dinner 7:45pm

- ★ Clam Chowder, Classic Manhattan style, with all the vegetables in a tomato base served with bread and butter
- ★ Local Green Salad with seared scallops and mussels served with sesame ginger vinaigrette
- ★ Oyster Linguini served with a Pernod cream sauce, green onions and parsley
- ★ Lemon Gelato
- ★ Coffee

Menu prepared by Dawn McRae Custom Gourmet Catering