

Menu

Ocean Awards Gala

LEGEND
GLUTEN-FREE (GF)
NUTS-FREE (NF)
VEGETARIAN (V)
VEGAN (VV)

FIRST COURSE

Organic Quinoa

Baby Spinach, Heirloom Cherry Tomato,
Cucumber and Chimichurri Emulsion

(GF/NF/V)

ENTRÉE

Rockfish "Butter Indian Style"

served with Rainbow Cauliflower,
Chole Chaat Chikpea and Curry Sauce

(NF/GF)

TONIGHT'S ENTRÉE
IS FROM AN
MSC CERTIFIED
SUSTAINABLE FISHERY



Vegan Option | **Grilled Tofu**
Served with Rainbow Cauliflower,
Chole Chaat Chikpea and Tomato Sauce

(GF/NF/VV)

WINE SERVICE

Château St. Jean Chardonnay
Bodega Norton Reserva Malbec

DESSERT COURSE

Classic Pies in a Mason Jar (V)

Key Lime Pie

Graham Cracker and Toasted Meringue

(NF/V)

Double Banana Pie

Dolce de Leche, Cookie Crust,
Banana Custard and Fresh Bananas (NF, V)

Boston Cream Pie

Vanilla Cake with Pastry Cream and
Decadent Chocolate Ganache (NF, V)

Dutch Apple Pie

Tart Granny Smith Apples, Almond
Frangipane and Ginger Oatmeal Streusel

(V)

LOADED SORBETS

These dessert options contain alcohol.

Long Island Ice Tea (NF, V)

Tequila Sunrise (NF, V)

B-52 (NF, V)

Kamikaze (NF, V)



*Turn over to learn more
about tonight's seafood.*

About Tonight's Seafood

PACIFIC ROCKFISH

A SUSTAINABILITY SUCCESS STORY

Pacific rockfish—not to be confused with East Coast rockfish (striped bass)—belongs to the West Coast groundfish fishery. Comprised of more than 60 species of rockfish, in 2000 nine of the commercially most important species were severely overfished and the fishery was declared an economic disaster. However, the challenge to avoid the harvest of these nine species to allow them to rebuild, while keeping the fishery open and targeting healthy stocks, led to innovative strategies and advancements in science-based fisheries management that have come to define many U.S. fisheries. Today, this fishery has fully rebounded, with some species more abundant than ever. Tonight's featured entree of widow rockfish has seen its spawning biomass increase by 300 percent. Pacific rockfish have been MSC certified since 2014. Positively Groundfish is a Saltonstall-Kennedy grant project aimed at the promotion and development of Pacific rockfish to regain its place on the dinner plate.



ATLANTIC SPINY DOGFISH – AN ABUNDANT U.S. SEAFOOD

Also known as Dogfish shark, the U.S. Atlantic spiny dogfish fishery is harvested from Maine to N. Carolina. Despite the fact that this fishery supplies more than 20 million pounds of seafood annually, few U.S. consumers know about this tasty, sustainable fish. Primarily exported for sale as fish and chips in England and as a popular beer garden snack in Germany called shillerlocken, efforts are underway through the Saltonstall-Kennedy grant program to get this abundant and domestic source of seafood introduced to consumers and on U.S. dinner plates. A fascinating and diminutive shark, Atlantic spiny dogfish have other qualities and characteristics making them of interest not only for fishery and ecosystem management research but also bio-medical research. U.S. Atlantic spiny dogfish has been MSC certified since 2012.

FARMED OYSTERS – TIDE TO TABLE

Oyster aquaculture production is on the rise in many regions of the United States. In 2016, shellfish farmers harvested over 37 million pounds of oysters with an estimated value of \$192 million. There are different species of oyster, but the shellfish's flavor comes primarily from the region where it grows. Words like buttery, savory, and even crisp are used to describe different oyster tastes, the two most common terms used are briny and sweet. Along with providing important economic opportunities in coastal communities, shellfish farms also provide ecosystem services by filtering algae and excess nutrients from the water. For five generations the Taylor family has been farming shellfish in the Pacific Northwest and building a legacy on sustainably. All Taylor Shellfish products are certified by Food Alliance, a sustainable agriculture third-party certifier.



*So, remember to support our U.S. fishermen and fish farmers.
Bon appétit!*

For more information on these seafood species, go to FishWatch.gov.

