**Seafood Education 2020**

**Talking Points**

Sustainability

Procurement

Determining Freshness

Cooking Lean vs Oily

**Demo**

Filleting Whole Salmon

Preparing Whole Fish for Roasting

Filleting Flounder/Dover Sole

Tuna Loin

Opening Oysters

How to Peel and Devein Shrimp

**1st Course**

Blue Cheese Bacon Roasted Oysters

House Fettucine with Horseradish Cream

**2nd Course**

Togarashi Seared Tuna

Pickled Ginger-Butternut Squash Puree, Snow Pea Slaw and Sriracha Syrup

**3rd Course**

Whole Roasted Branzino

Warm Tabbouleh Salad, Tomato Confit, Feta and Preserved Lemon Aioli

**4th Course**

Key Lime Tart

Ginger Spiced Whipped Cream, Raspberry Coulis and Graham Cracker Crumble