



Sea Cuisine™

Seafood Entrées

Tasting Party Menu

a seafood celebration, new american style

What words really describe American cuisine? Authentic and real are likely starters. Honest, fresh, simple, yet with a taste profile unlike any other. Flavors that pair perfectly to create dishes with clean, home-made taste that embodies comfort. May not be trendy, may not be exotic. But New American cuisine is as hot as ever today — this menu will let you and your guests taste why.



Summer Herb Crusted Cod as seen on package, not as recommended in menu.

Starter

Roasted Vegetable Salad

Peel a few carrots, 1 turnip and 1 sweet potato, and roughly chop with a handful of pearl onions, and 1 red bell pepper (medium-size chunks, somewhat uniform). Toss with your favorite Italian dressing, season with salt and pepper, place on a greased sheet pan and roast in oven at the highest setting (around 450 degrees). Cook for about 25 minutes or until vegetables blister and are *al dente* (cooked but not soft). Serve over mixed salad greens with crumbled blue cheese or goat cheese (to your taste), a squeeze of lemon and a splash of olive oil.

Main Course

Summer Herb Crusted Cod with Smashed Red Potatoes and Bacon Seared Spinach

Coat baby red potatoes (use about 3 per guest) with olive oil, salt, pepper and fresh rosemary, place on a greased sheet pan and roast in oven at the highest setting (around 450 degrees). Cook for about 25 minutes or until potato skins blister and potatoes soften. Remove from oven, smash with a rolling pin or potato masher, toss in butter or margarine and set aside. For the spinach, dice 4 slices of bacon and cook in a large skillet until crispy. Add in cleaned, fresh spinach and wilt. Remove from skillet and toss with cooked potatoes. Place potato-spinach mixture on a serving platter and top with cooked Summer Herb Crusted Cod. Garnish with lemon wedges and rosemary twigs.

Dessert

Vanilla Bean Ice Cream with Warm Apple-Raisin Compote

Peel 4 Granny Smith apples and cut them into uniform wedges, removing core sections. Place them in a sauce pan with some raisins, a little sugar, a pinch of cinnamon and a splash of lemon juice. Cook until sugar dissolves and apples just start to soften. Spoon into the bottom of serving bowls, top with a scoop of your favorite vanilla bean ice cream and garnish with a piece of biscotti.

Beverage

Sun-Brewed Southern Sweet Mint Tea

Place a few tea bags into a gallon jar with lid and fill with water, mint leaves and sugar to taste. Place in direct sunlight for no less than 6 hours. Refrigerate before serving. Garnish with fresh orange slices.

