

# The Menu

## *Starters*

Porcini and Celery Salad in Belgian Endive Boats  
Oysters on the Half Shell  
(Penn Cove, Westcott Bay, Totten Inlet, Sister's Bay, and Dabob Bay)  
Penn Cove Mussels on the Half Shell with Ravigote Sauce  
Wine: Saint-Veran

## *Steamers*

Steamed Totten Inlet Clams with Cilantro and Red Pepper  
Crusty Bread

## *Soup*

Morrel Bisque  
Wine: Albariño

## *Salad*

Spinach Salad with Fresh Florida Rock Shrimp  
and Bacon-Balsamic Vinaigrette

## *Main*

Poached Copper River King Salmon  
with Watercress and Lemon Mayonnaise or with Tequila Sauce  
Orzo, Wild Rice and Miatake Mushroom Pilaf  
Asparagus  
Corn Relish  
Fiddlehead Ferns  
Wine: Pere Leone

## *Cheese*

3 Cheeses  
Biscuits  
Fruit

## *Dessert*

Shortbread  
Mascarpone  
Berries  
Wine: Pierre Spar

*Sara's Seafood Supper – 6/11/05 – Happy 50<sup>th</sup> Birthday*