Demystifying Seafood - Wine & Dine Reception
Thursday, June 9th at 8:15 p.m.
Rotunda, Atrium Café, and Exhibition Halls

Louisana Oysters
Oyster Shuckers – Michael Broadway and Norman Connerly
Acme Oyster House

Spanish Mackerel with Spiced Yogurt, Cucumber, and Dill
Kyle Bailey – Executive Chef, Birch & Barley and ChurchKey

Coriander Black Pepper Gulf Shrimp and a Watermelon-Lime Salad
Vishwesh K. Bhatt – Chef, SNACKBAR
Donated by MS Seafood Marketing/MS Dept. of Marine Resources

Mahi Mahi Ceviche
Jeff Black – Executive Chef/Owner, Pearl Dive Oyster Palace
M.J. Gimbar – Fishmonger, BlackSalt Fish Market & Restaurant
Mahi Mahi donated by CleanFish™

Black Cod Vera Cruz
Richard Brandenburg – Head Chef, Café Atlantico
Black Cod donated by Makah Tribe

Rockfish Escabeche
Jeff Buben – Chef/Owner, Bistro Bis and Vidalia
Rockfish donated by Wegmans Food Markets

"Kamikaze Roll"
Spicy Ahi Tuna, Prawns, Gyoza, Masago Roe
Chris Clime – Executive Chef, PassionFish
Yellowfin Tuna, Spot Prawns, and Masago Roe donated by Congressional Seafood Co.

White Shrimp with Preserved Tomatoes, Honey, and Ginger
Michael Costa – Head Chef, Zaytinya
White Shrimp donated by Wegmans Food Markets
“Restoration on the Half Shell”

**Rappahannock River Oysters™, Stingray Oysters™, Olde Salt Oysters™, Olde Salt Clams™**

Ryan Croxton and Travis Croxton – Co-Owners, Rappahannock River Oysters
Oysters and Clams donated by Rappahannock River Oysters

**Oregon Dungeness Crab served with Fennel-Tomato Gazpacho**

Xavier Deshayes – Executive Chef, **Ronald Reagan Building and International Trade Center**
Oregon Dungeness Crab donated by Oregon Dungeness Crab Commission

**Smoked Sturgeon, Lemon Blini, Yuzu Cream**

Scott Drewno – Executive Chef, **The Source by Wolfgang Puck**
White Sturgeon donated by Passmore Ranch and Profish

**Wild Texas Shrimp with House-Made Worcestershire Meunière**

Randy Evans – Executive Chef/Co-Owner, **Haven, a seasonal kitchen**

**Pacific Oysters and Kumamoto Oysters**

John Finger – Co-Owner, Hog Island Oysters
Oysters donated by Hog Island Oysters

**Bluefish Poached in Carrot-Ginger Broth**

Carla Hall – Owner, **Alchemy by Carla Hall**
Bluefish donated by Samuels & Son Seafood Co.

**Cherrywood Smoked Wild Salmon, Celery Root Purée, Saffron-Vanilla Bean Sauce, Chimichurri Oil**

Richard Hetzler – Executive Chef, **Mitsitam Native Foods Café**
Coho Salmon donated by Quinalt Pride Seafood

**Spiced Rainbow Trout Escabeche**

Michael Isabella – **Chef/Owner, Graffiato**
Rainbow Trout donated by Profish

**Chocolate Banana Caramel Panna Cotta**

Kate Jansen – Chef/Co-Owner, **Willow Restaurant**

**Barramundi with Warm Potato Salad, Olives, Cured Lemon, Parmesan Cream, and Pine Nuts**

Ris Lacoste – Chef/Owner, **RIS**
Barramundi donated by Australis Aquaculture, LLC

**Hank's Lobster Roll**

Jamie Leeds – Chef/Owner, **Hank’s Oyster Bar**
Lobster donated by Maine Lobster Council
Blue Crab and Camembert Bisque with Saffron Popcorn
Chris Lusk – Executive Chef, Café Adelaide, New Orleans
Blue Crab donated by Louisiana Seafood Promotion & Marketing Board

Cobia Escabeche
Janis McLean – Executive Chef, 15 ria
Cobia donated by Virginia Cobia Farms, LLC

Crispy Chesapeake Ray "Tacos" - Citrus Marinated Grilled Ray, Cabbage and Red Onion Slaw, Cilantro Chili Crema
Tim Miller – Executive Chef, Fresh Start Catering, D.C. Central Kitchen
Chesapeake Ray donated by Virginia Marine Products Board

Seared Day Boat Scallop with Sweet Corn Sauce; Corn, Bacon, Fava Bean Ragout, and Corn Nuts
Tracy O’Grady – Executive Chef/Co-Owner, Willow Restaurant
Sea Scallops donated by Wegmans Food Markets

Old Ebbitt Oyster Bar
Old Ebbitt Grill
Oysters donated by Old Ebbitt Grill

Braised Grayson Farm Organic Beef Shortribs with Cool Potato Salad
Shannon Overmiller – Chef, The Majestic
Beef donated by The Organic Butcher of McLean and Grayson Natural Foods, LLC

Red Wine Bacon Kugelhopf
Foie Gras Parfait
Matthew Ridgway, PorcSalt, LLC
Donated by PorcSalt, LLC

Salt Cod Brandade
Barton Seaver – Chef, Fellow, National Geographic Society
Atlantic Cod donated by fisherman Eric Hesse and The Cape Cod Commercial Hook Fishermen’s Association, Inc.

Black Raspberry Chocolate Chip Ice Cream; Sour Cream Ice Cream; Orange Pineapple Ginger Sorbet
Susan Soorenko – Owner, Moorenko’s
Ice creams and sorbet donated by Moorenko’s

Blueberries & Cream with Corn Brittle Ice Cream and Toasted Cornbread
Mallory Staley – Pastry Chef, 1789 Restaurant
**Southern Flounder Supreme**  
Rob Stinson, Executive Chef/Owner, **Gulf Coast Restaurant, LLC**  
**Donated by MS Seafood Marketing/MS Dept. of Marine Resources**

*Wahoo and Watermelon Tiradito with Kaffir Lime*  
Allen Susser – **Chef/Consultant**

*Carolina Wreckfish Crudo on Toast with Grapefruit, Yellow Potato, and Quail Egg*  
**Sam Talbot** – Executive Chef, **Imperial No. Nine**

*Gulf Coast Oysters and Jumbo Lump Crabmeat,*  
*Celery Root Whipped Cream, Tomato Gelée, Celery Sea Bubbles*  
Wesley True – Executive Chef, **True**

*Virginia Oysters*  
Oyster Shuckers – Deborah Pratt and Clementine Macon  
**Oysters donated by Virginia Marine Products Board**

*Olive Oil Poached Gray Triggerfish, Garden Gazpacho*  
Rob Weland – Executive Chef, **Poste Moderne Brasserie**  
**Triggerfish donated by sea to table**

PROUDLY SERVING WINE AND FOOD PRODUCED IN THE USA