



FRESH THOUGHTS:

Sustainable Seafood Series

MENU

September 22, 2009

Demonstration in Harbor Overlook

Featuring Guest Chef Galen Sampson of Dogwood Gourmet

Wine

Still and Sparkling Water

Regional Artisanal Cheese Display

Dinner in the Knott Harbor View Room

Three Ways to Start

Buckwheat Fried Oyster Spoon

Pickled fresh black-eyed peas, smoked pepper coulis, house-cured bacon

Crab-stuffed Baked Chesapeake Choptank Sweet Oyster

Jumbo lump crabmeat, pan-fried spinach, aged parmesan, pancetta, toasted fennel seed-Herbsaint crème

Bar Cats on the Half Shell

Champagne-chive mignonette

Main Oyster Courses With Wine Pairings

Olin's Classic Oyster Stew

Chef Sampson's variation of Dad's family recipe; whole milk, oyster liqueur, parsley, minced celery and potato, good butter, black pepper, and chives

Slow-roasted Pasture-raised Chicken Breast With Confit Virginia Oyster Stuffing

Oyster mushroom sauce, roasted baby carrots, parsnip, salsify (oyster root), and sautéed local greens

Dessert

Oyster Pearls Brûléé

Orange-infused large pearl tapioca custard, scented with Mick's Tahitian vanilla beans, raw sugar caramelized crust

Brewed Decaffeinated Zeke's Coffee

Mighty Leaf Organic Teas