

Codfathers Seafood

Wednesday, November 5th 2025 @ 6 pm
Inspired by produce from Codfathers seafood market

AMUSE BOUCHE

Dungeness crab tortellini, squid ink, bisque, lemonade foam

1ST COURSE

Seared Scallops

meunière crusted scallop, roasted cauliflower, cauliflower puree,
oyster sauce

Wine Pairing: Burrowing Owl Estate Winery 2021 Chardonnay
Library Pairing: Burrowing Owl Estate Winery 2014 Chardonnay

2ND COURSE

Baked Arctic Turbot

spinach mousse, hollandaise, squash caviar, leeks in texture

Wine Pairing: Burrowing Owl Estate Winery 2020 Viognier
Library Pairing: Burrowing Owl Estate Winery 2017 Viognier

MAIN COURSE

Vitello Tonnata

seared albacore tuna, veal tongue “bacon”, grilled romaine, crisp
potato, confit tuna lemon-garlic emulsion

Wine Pairing: Burrowing Owl Estate Winery 2021 Pinot Noir
Library Pairing: Burrowing Owl Estate Winery 2011 Pinot Noir

DESSERT

Sea Urchin Ice Cream

lemon poppy seed cake, burnt orange gel, fish sauce caramel
Wine Pairing: Wild Goose Winery 2021 Late Harvest Gewürztraminer
Library Pairing: Burrowing Owl Estate Winery 2014 Pinot Gris

Dinner menu only: \$72 per person

Dinner menu with wine pairings: \$105 per person

Dinner menu with library wine pairings: \$128 per person

Applicable taxes, gratuity, cocktails, beverages,
tea and coffee are extra.

