

*Poisson d'Avril*  
*Sustainable Seafood Dinner*  
April 5, 2008

**First Course**

*Olive-oil Poached Wahoo*  
*with Polenta, Fava Beans, and Gremolada*  
from  
Tobago Wild, LTD & Wild Hive Farm

**Second Course**

*Smoked Sturgeon Salad with Osetra Caviar*  
from  
Tsar Nicoulai Caviar

**Third Course**

*Trio of Kampachi:*  
*Sashimi Three-ways with Pea Shoots*  
*Ceviche with Mezcal, Coconut Milk*  
*Seared with Foamy Yuzu Avgolemono and Chieftain Potatoes*  
from  
Kona Blue Water Farms, Evolutionary Organics  
& Taliaferro Farms

**Fourth Course**

*Chocolate Dome Cake & Chocolate Fish*  
from  
Apple Pie Bakery & Scharffen Berger Chocolate

\* Consuming raw or undercooked meats, seafood, shellfish, eggs or un-pasteurized milk products may increase your risk of food-borne illness.

Menu designed, prepared, and presented by  
Chefs Sustaining Agriculture and the Confrérie de la Chaîne des Rôtisseurs  
under the guidance of Chef Gerard Viverito and in association with Passionfish

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